



OWNER'S MANUAL

Outdoor LP Gas Barbecue Grill

Model No. GBC920W1



WARNING

FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)

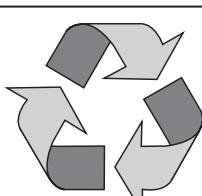


WARNING

FOR YOUR SAFETY:

- 1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.**
- 2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.**
- 3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.**

Save these instructions for future reference.
If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.



Made from 70% Bagasse

(Environmentally Friendly Sugar
Cane Pulp By-product)



Manufactured in China for:
Blue Rhino Global Sourcing, Inc
Winston-Salem, NC USA
1.800.762.1142, www.bluerhino.com

© 2008 Blue Rhino Global Sourcing, Inc. All Rights Reserved

UniFlame® is a Registered Trademark of Blue Rhino Global Sourcing, Inc.. All Rights Reserved.

GBC920W1-OM-104 ES

Table of Contents

Important Safeguards	Page 2
Exploded View & Hardware	3
Assembly Instructions	4
Installding LP Gas Tank	9
Insert LP Gas Tank	9
Secure LP Gas Tank	9
Connect LP Gas Tank	9
Operating Instructions	10
Checking for Leaks	10
Operating Main Burners	10
Operating Side Burner	11
Cleaning and Care	11
Product Registration	12
Limited Warranty	12
Troubleshooting	13

The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2*.

California Proposition 65: Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.


DANGER

If you smell gas -

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.


WARNING
FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

▲ DANGER: Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

▲ WARNING:

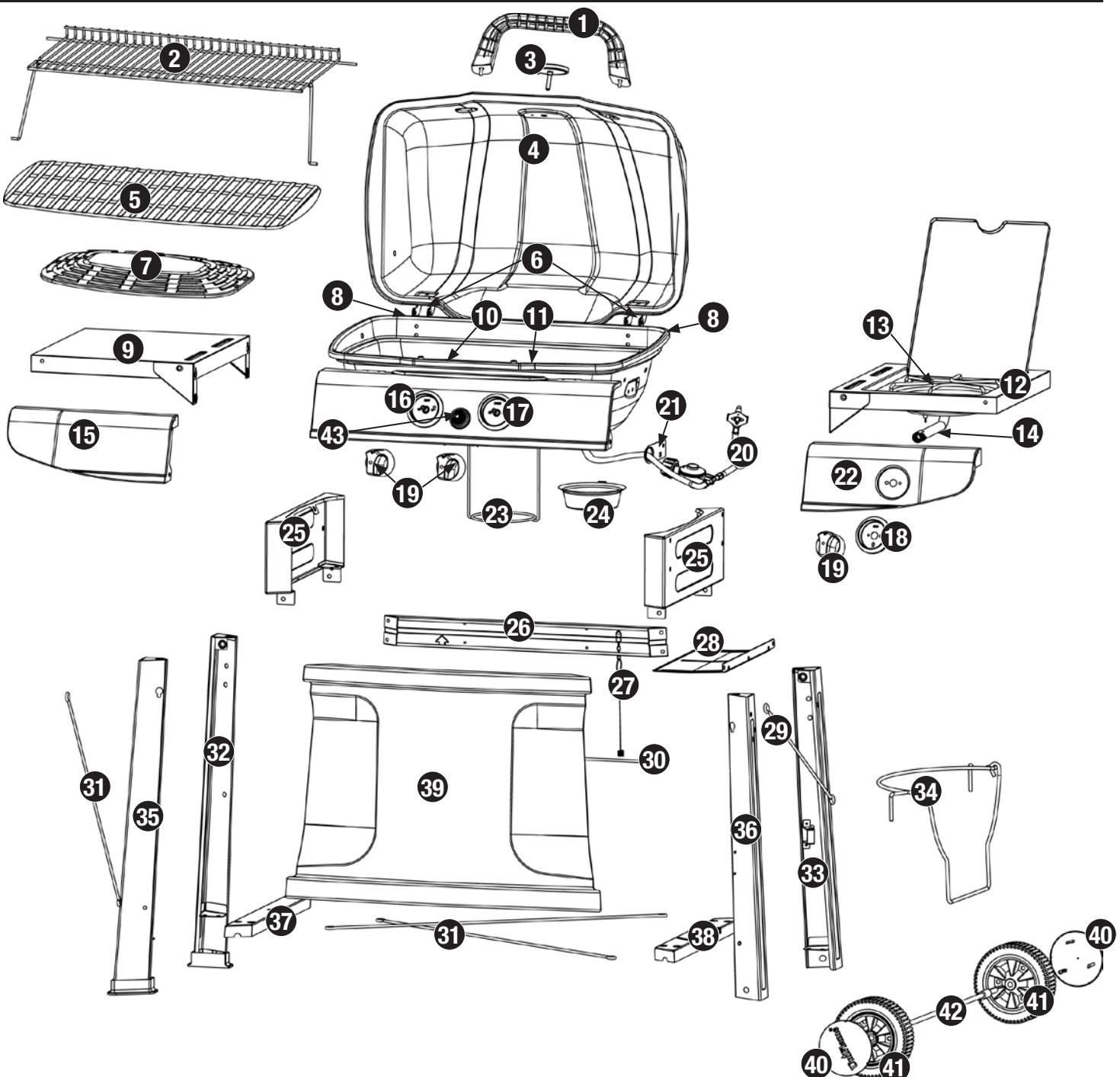
- ▲ This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
- ▲ This grill is NOT for commercial use.
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
- ▲ LP gas Characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- ▲ LP gas tank needed to operate. Only tanks marked "propane" may be used.
- ▲ The LP gas supply tank must be constructed and marked in accordance with the *Specifications for LP gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*
- ▲ LP gas tank must be arranged for vapor withdrawal.
- ▲ The LP gas tank must have a listed overfilling prevention device (OPD).
- ▲ Only use 20-pound cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- ▲ The LP gas tank must have a tank collar to protect the tank valve.
- ▲ Never use an LP gas tank with a damaged body, valve, collar, or footing.
- ▲ Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
- ▲ The LP gas tank should not be dropped or handled roughly.
- ▲ Tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
- ▲ Never keep a filled LP gas tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- ▲ Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- ▲ Disconnect cylinder when not in use.
- ▲ Do not store a spare LP gas tank under or near this appliance.
- ▲ Never fill the tank beyond 80 percent full.
- ▲ A fire causing, serious injury or damage to property may occur if the above is not followed exactly.
- ▲ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.
- ▲ The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ▲ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
- ▲ Your grill has been checked at all factory connections for leaks. Recheck all connections as described in the "Operating Instructions" section of the manual, as movement in shipping can loosen connections.
- ▲ Check for leaks even if your unit was assembled for you by someone else.
- ▲ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ▲ You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.

- e. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Minimum clearance from sides and back of unit to combustible construction, 21 inches from side and 21 inches from back. Do not use this appliance under overhead combustible surfaces.
- ▲ It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.
- ▲ Do not alter grill in any manner. Any altering will void your warranty.
- ▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.
- ▲ Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
- ▲ Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
- ▲ Do not use this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Do not install or use in or on boats or recreational vehicles.
- ▲ Do not use grill in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
- ▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- ▲ Always place your grill on a hard non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.
- ▲ Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
- ▲ If grill is not in use, the gas must be turned off at the supply tank.
- ▲ Never operate grill without heat plates installed.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Please use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Parts List

1	Lid Handle	55-09-132
2	Warming Rack	55-09-149
3	Temperature Gauge	55-07-358
4	Grill Body Assembly*	55-09-125
5	Cooking Grid	55-07-310
6	Top Hinge (2)*	55-09-147
7	Heat Plate	55-07-319
8	Bottom Hinge (2)*	55-09-117
9	Left Side Shelf	55-09-130
10	Left Main Burner*	55-09-118
11	Right Main Burner*	55-09-119
12	Right Side Shelf	55-09-141
13	Side Burner Grid	55-09-145
14	Side Burner	55-09-143
15	Left Side Shelf Front	55-09-131
16	Left Main Burner Control Knob Bezel*	55-09-134
17	Right Main Burner Control Knob Bezel*	55-09-135
18	Side Burner Control Knob Bezel	55-09-144
19	Control Knob (3)	55-09-122
20	Regulator/Hose Assembly*	55-01-084
21	QCC Clip	55-13-827
22	Right Side Shelf Front	55-09-142
23	Grease Cup Support	55-07-316
24	Grease Cup	55-07-315
25	Upper Cart Frame Support (2)	55-09-148
26	Rear Cart Frame Support	55-09-137
27	Lighting Rod*	55-07-331
28	LP Gas Tank Heat Plate	55-08-410
29	Cart Support Wire A	55-09-120
30	Cart Support Wire B	55-09-121
31	Cart Support Wire C (3)	55-07-313
32	Left Rear Leg	55-09-129
33	Right Rear Leg	55-09-140

Exploded View



34	LP Gas Tank Retainer Wire	55-09-133
35	Left Front Leg	55-09-127
36	Right Front Leg	55-09-138
37	Left Lower Frame Support	55-09-128
38	Right Lower Frame Support	55-09-139

39	Front Panel	55-09-124
40	Hub Cap (2)	55-07-320
41	Wheel (2)	55-07-363
42	Axle	55-07-301
43	Igniter Button*	55-07-322

* Pre assembled

Hardware

A	Screw	M4x10 Zinc Plated Phillips Truss Head	2 pcs
B	Screw	M6x16 Zinc Plated Phillips Truss Head	30 pcs
C	Bolt	M6x16 Zinc Plated Phillips Hex Head	20 pcs
D	Nut	M10 Zinc Plated	2 pcs
E	Wing Nut	M6 Zinc Plated	4 pcs
F	Washer	ø6.4 Zinc Plated	6 pcs
G	Lock Washer	ø6.4 Zinc Plated	6 pcs
H	Rubber Spacer	ø10.5 x ø17.5 x 6	2 pcs
I	AA Battery		1 pc

Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver	1 pc
M6 - M10 Wrench	2 pcs

Assembly Instructions

1

DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and serial number available for reference.

Note: The serial number can be found on the back of the cart assembly.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

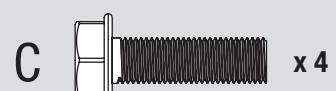
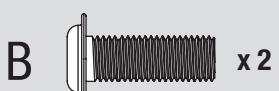
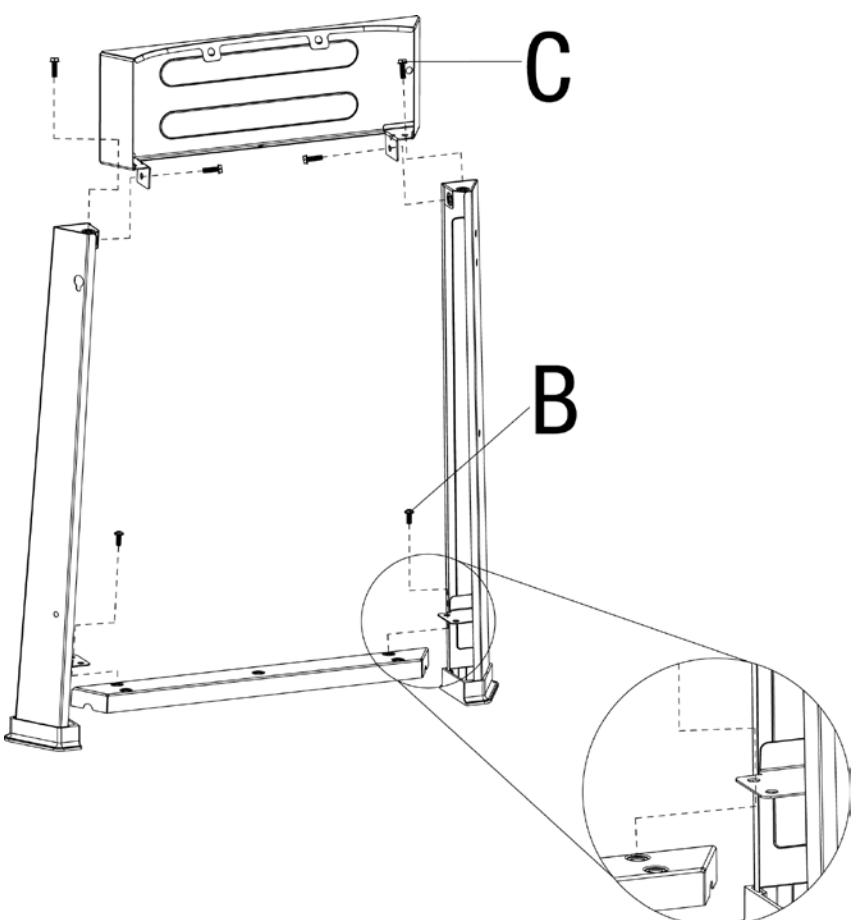
- (1) Leak Detection Solution (Instructions on how to make solution are included in the "Operating Instructions" section of this manual)
- (1) Precision Filled LP Gas Grill Tank with Acme Type 1 external threaded valve connection (4-5 gallon size)

Note: You must follow all steps to properly assemble the grill.

Typical assembly: approximately 1 (one) hour.

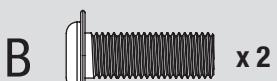
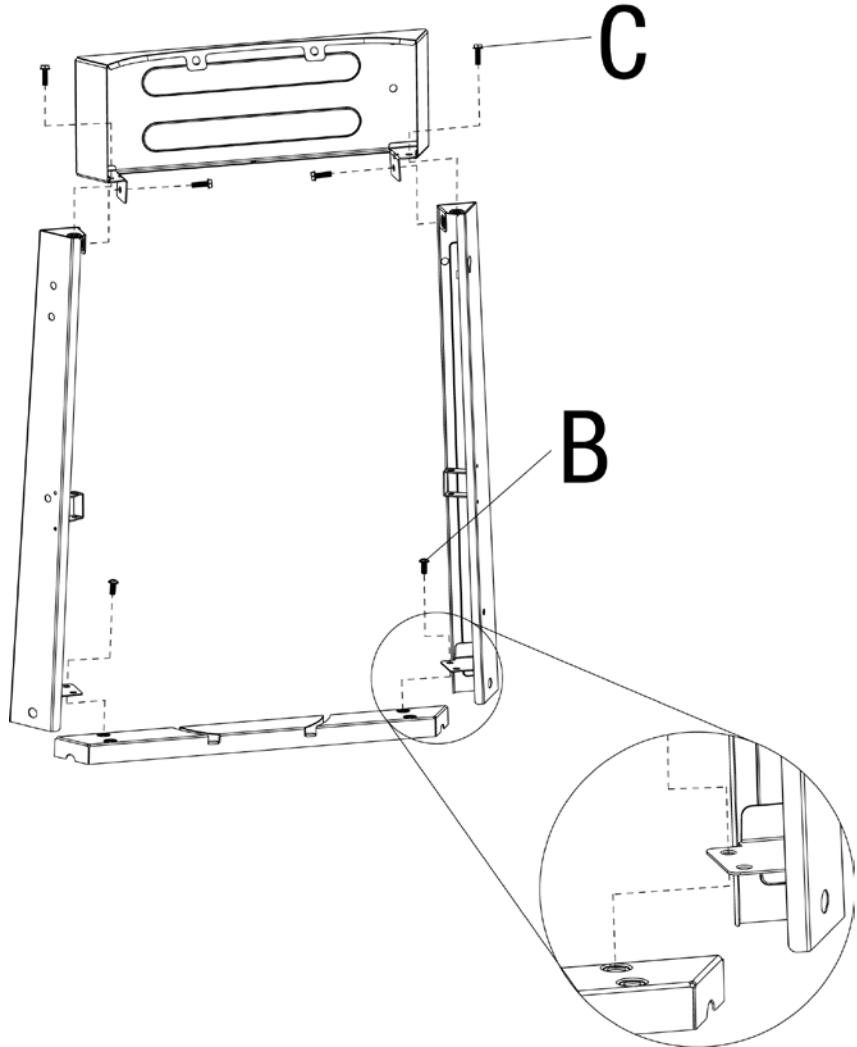
2

Assemble Left Cart Frame



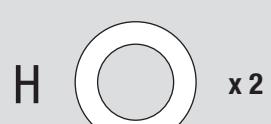
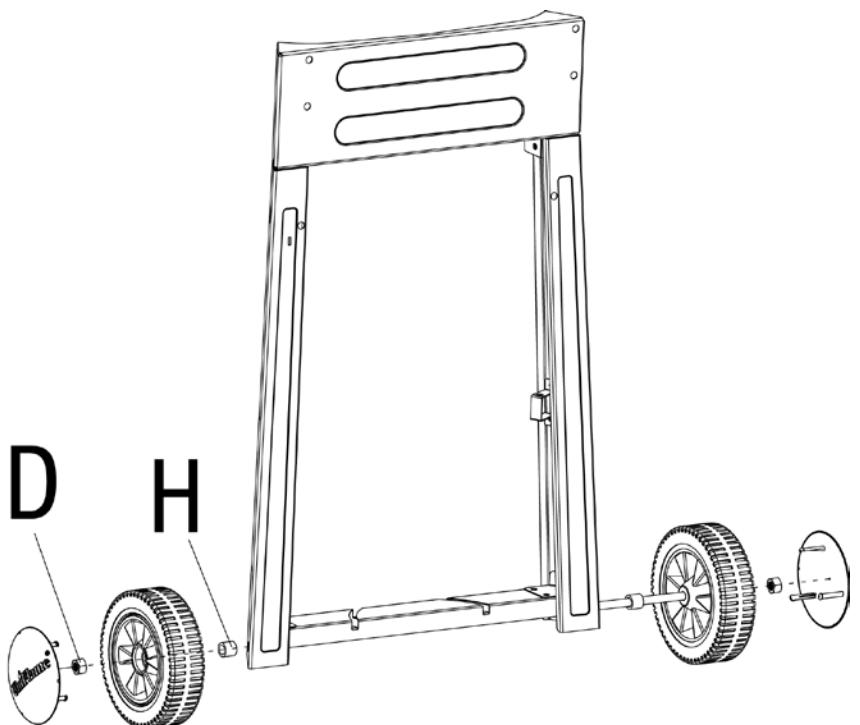
3

Assemble Right Cart Frame



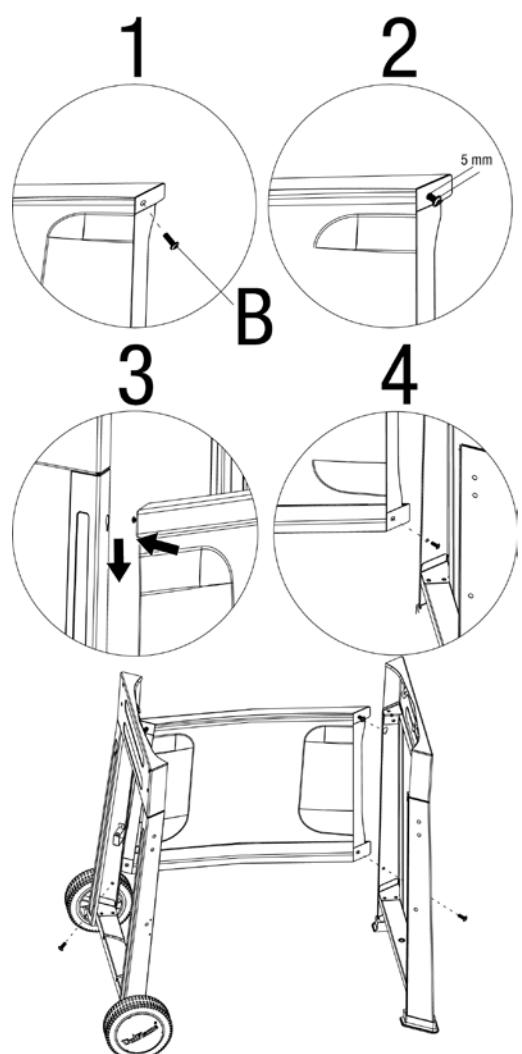
4

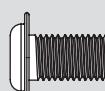
Attach Wheels, Hub Caps, and Axle



5

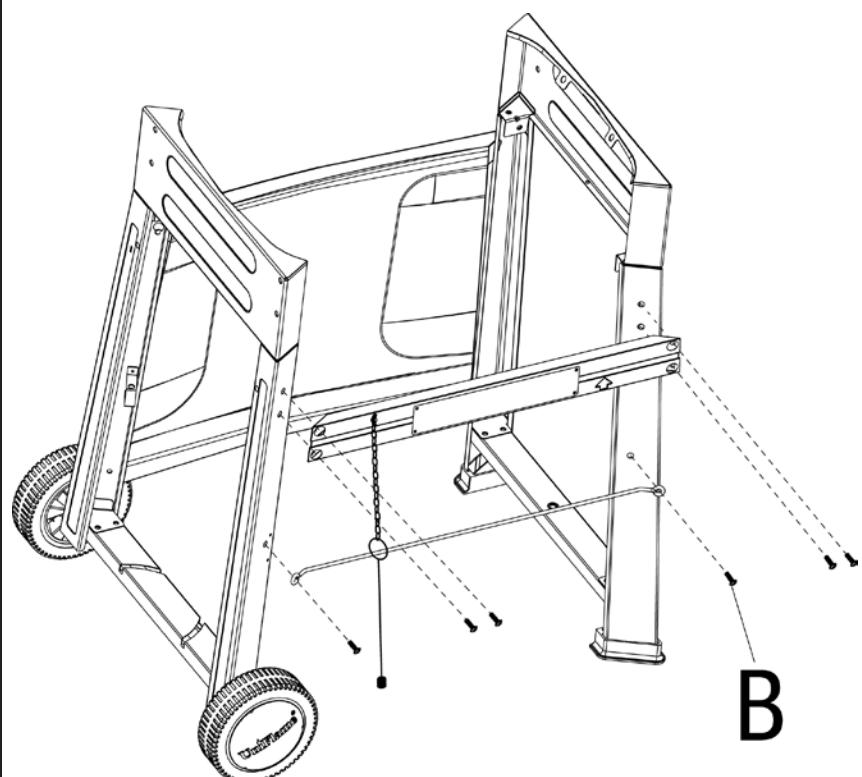
Attach Front Panel

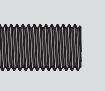


B  x 4

6

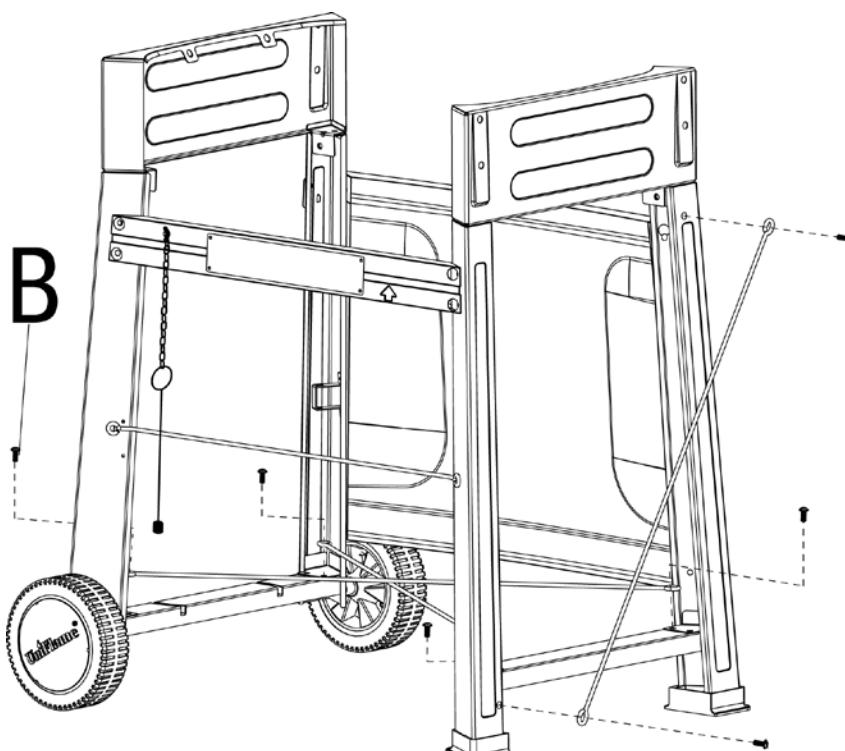
Attach Rear Cart Frame Support and Cart Support Wire B

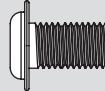


B  x 6

7

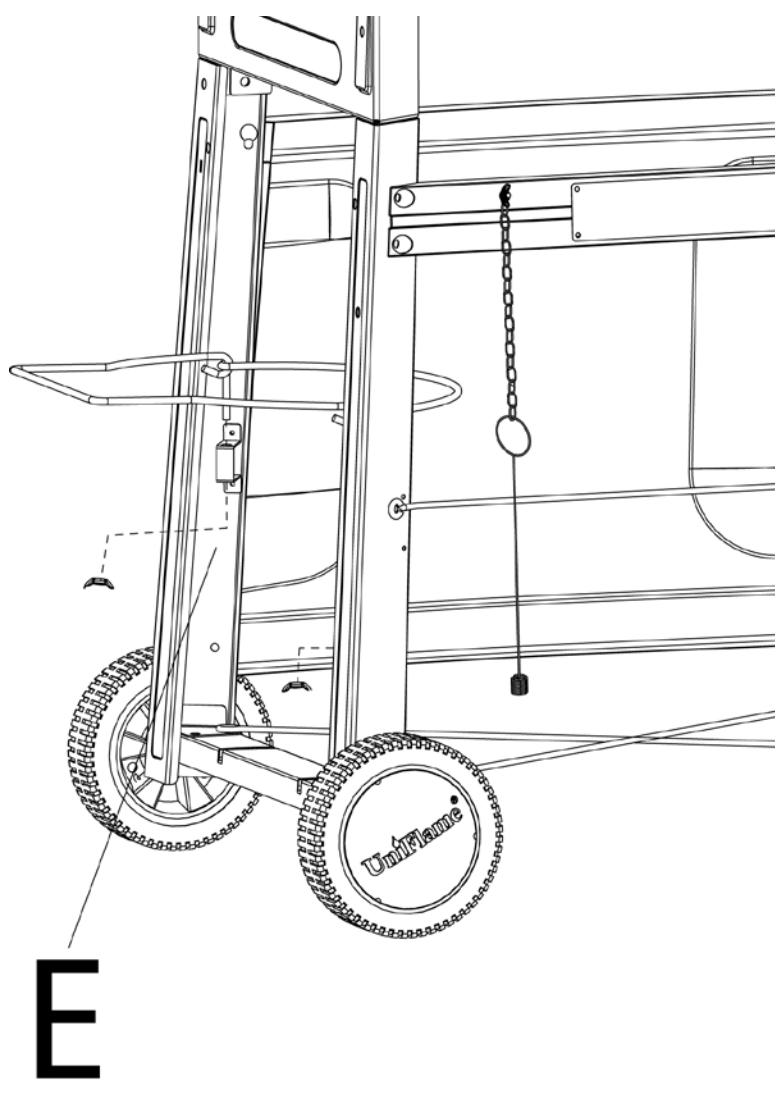
Attach Cart Support Wires C

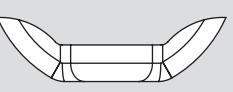


B  x 6

8

Attach LP Gas Tank Retainer Wire

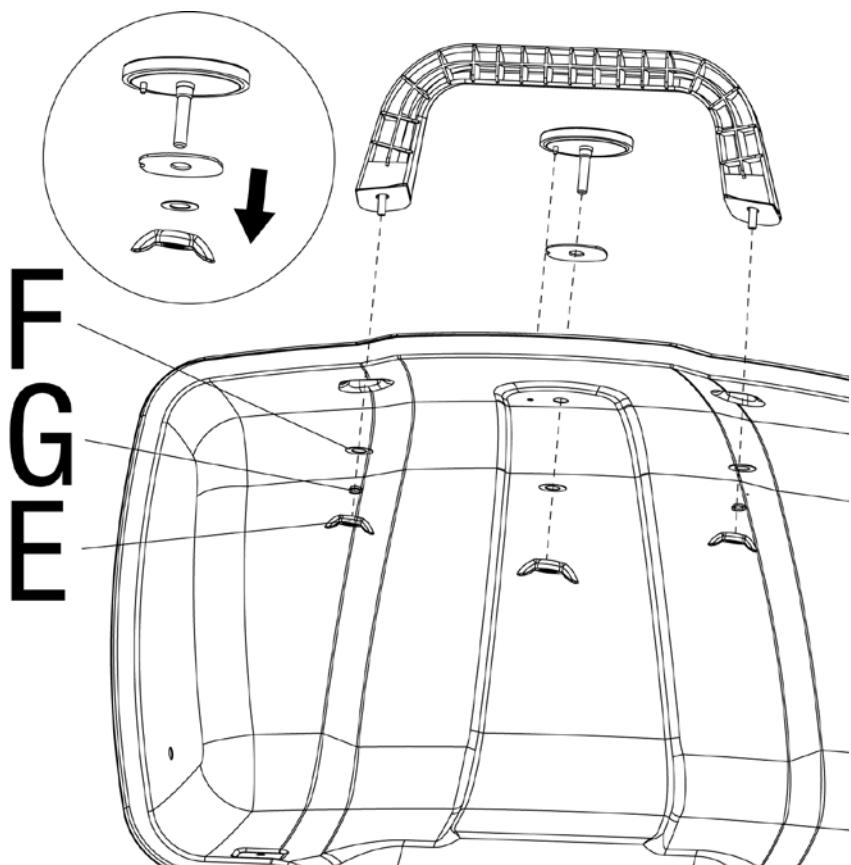


E  x 2

Assembly Instructions (continued)

9

Attach Temperature Gauge and Lid Handle



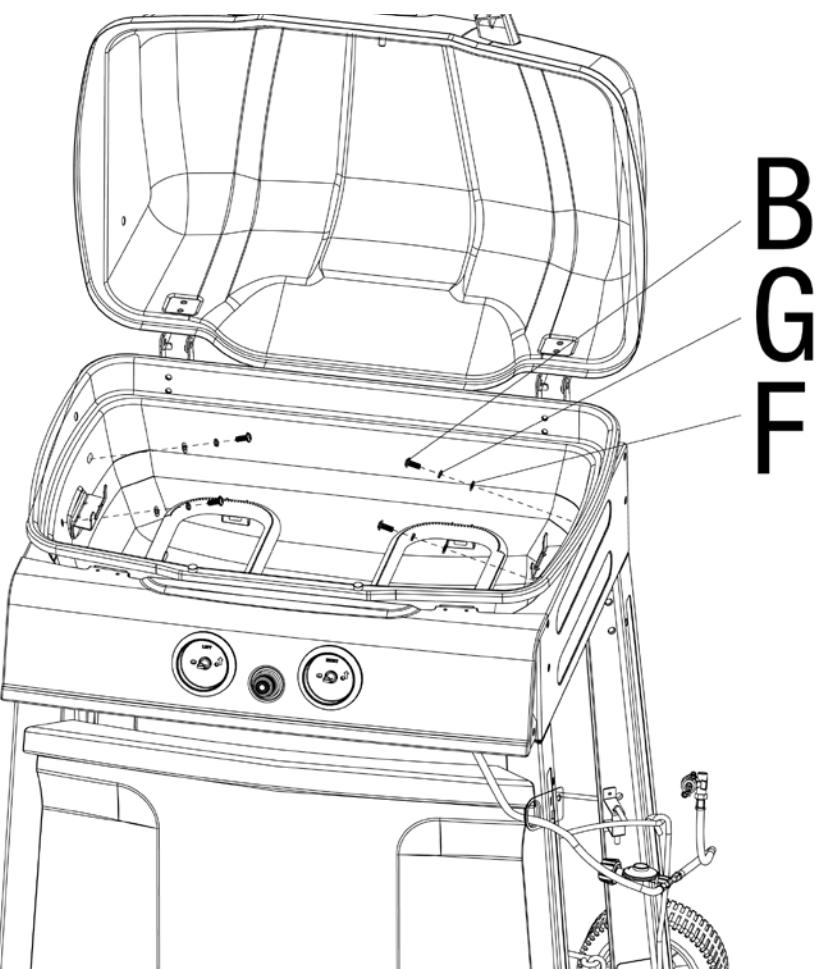
F x 2

G x 2

E x 2

10

Attach Grill Body Assembly



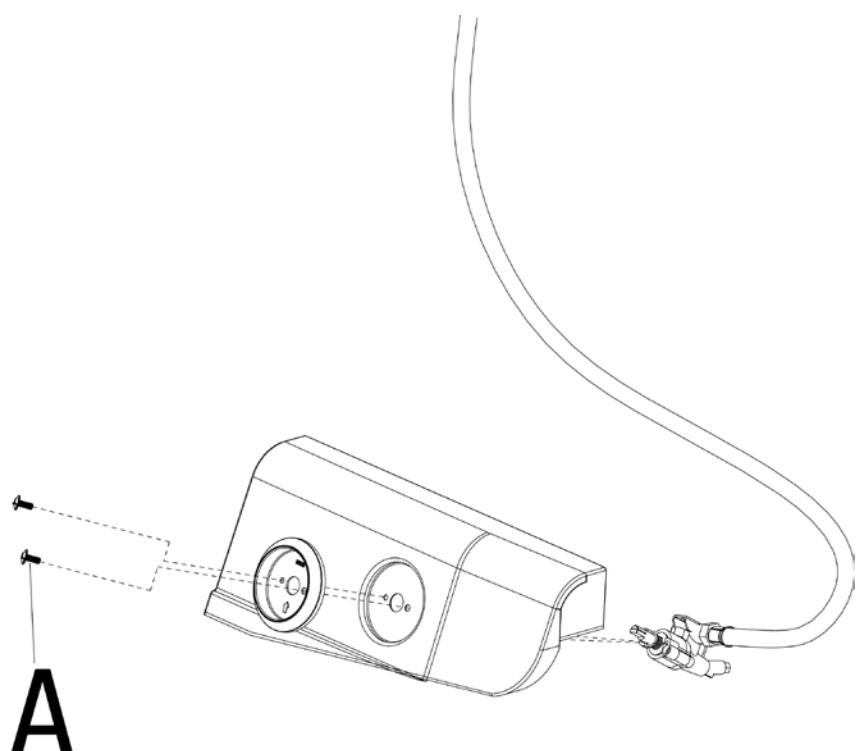
B x 4

G x 4

F x 4

11

Attach Side Burner Control Knob Bezel and Right Side Shelf Front

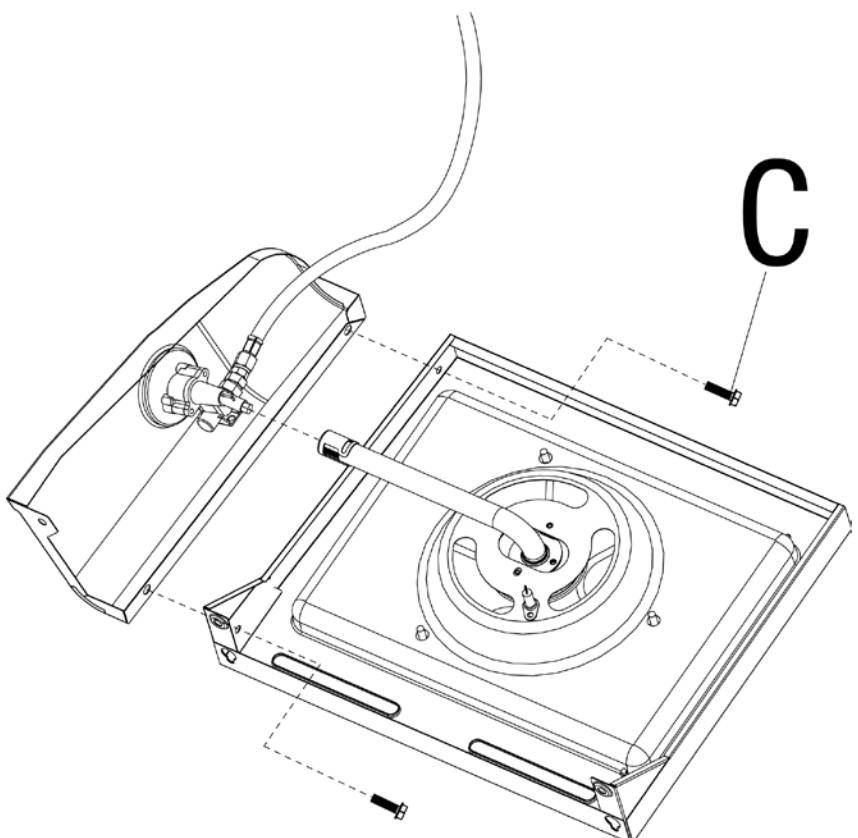


A

A x 2

12

Attach Side Burner Assembly

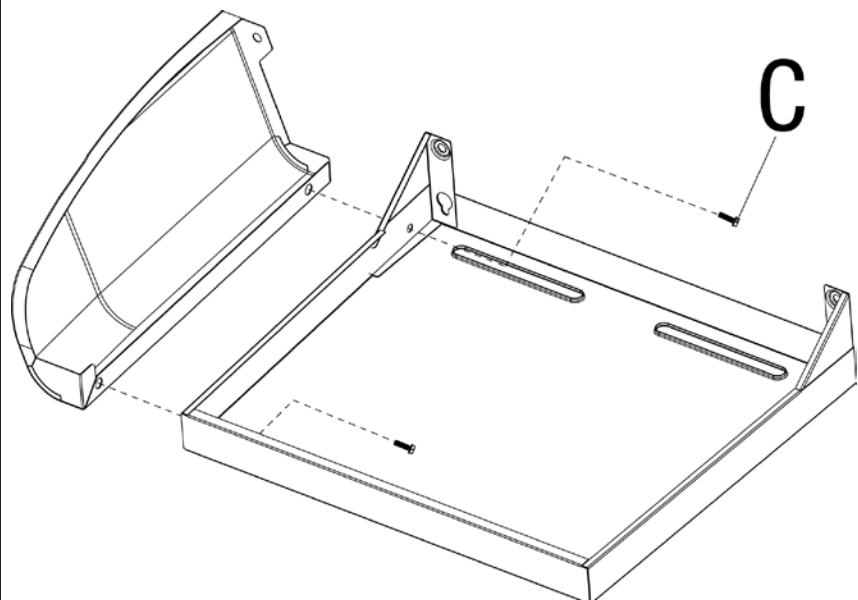


C

C x 2

13

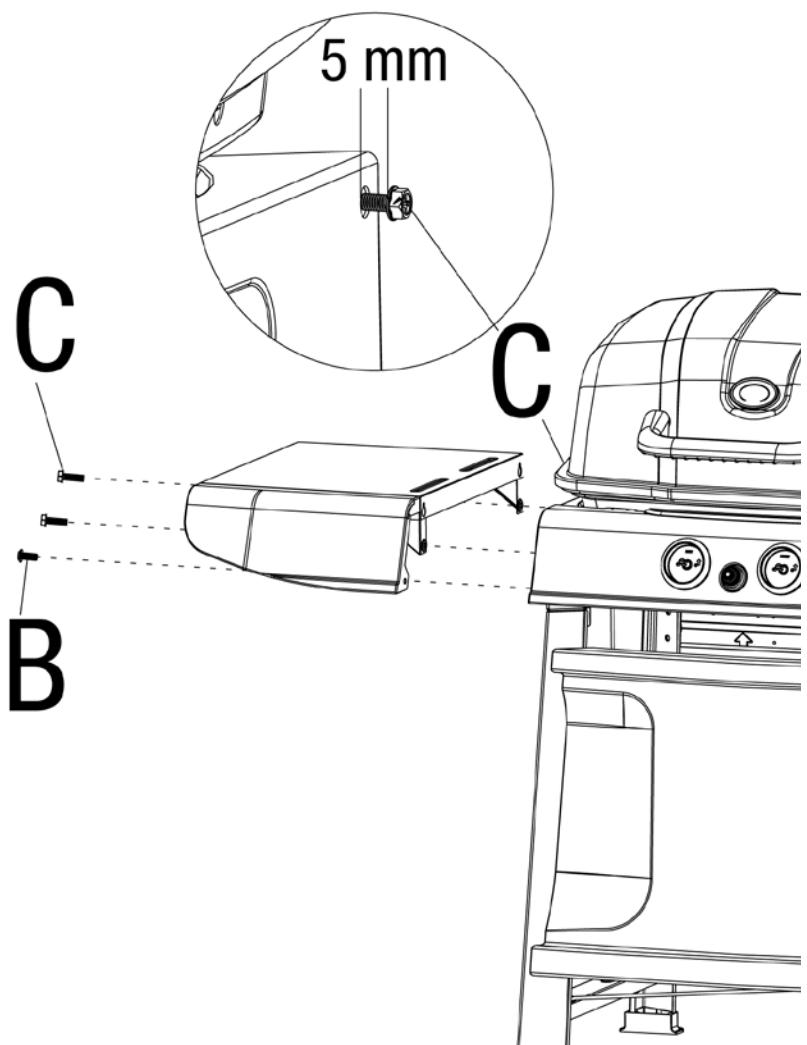
Assemble Left Side Shelf



C x 2

14

Attach Left Side Shelf

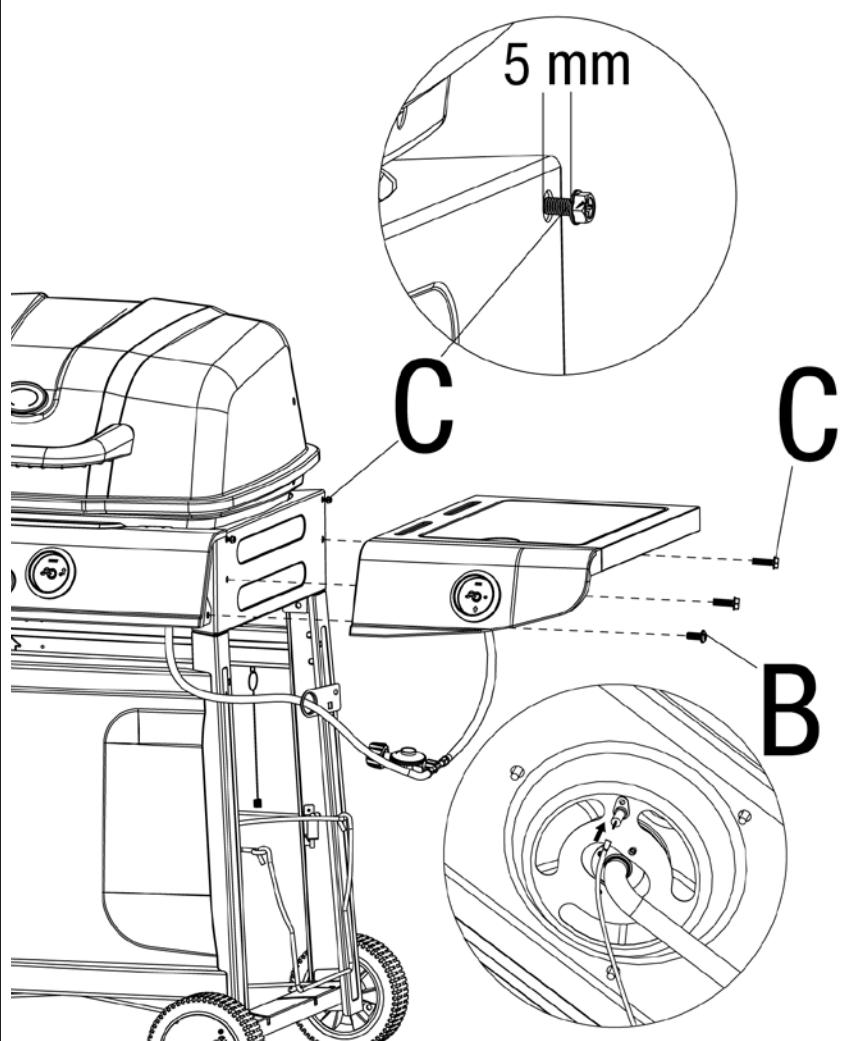


B x 1

C x 4

15

Attach Right Side Shelf and Attach Ignitor Wire

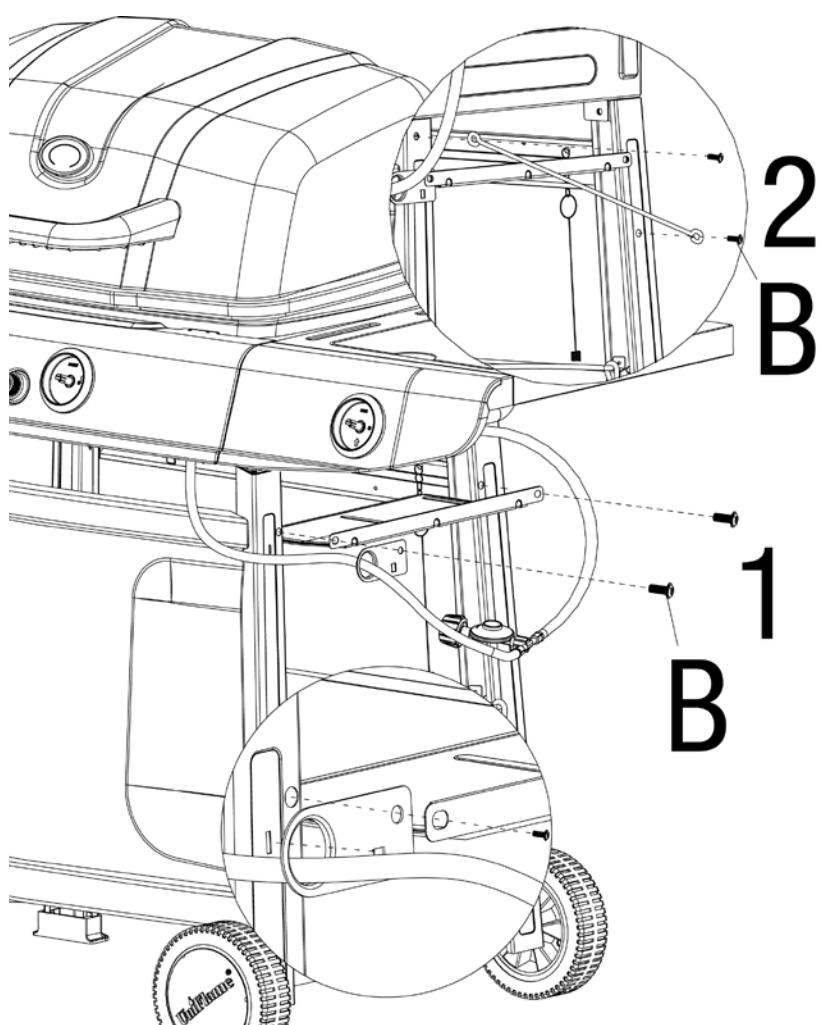


B x 1

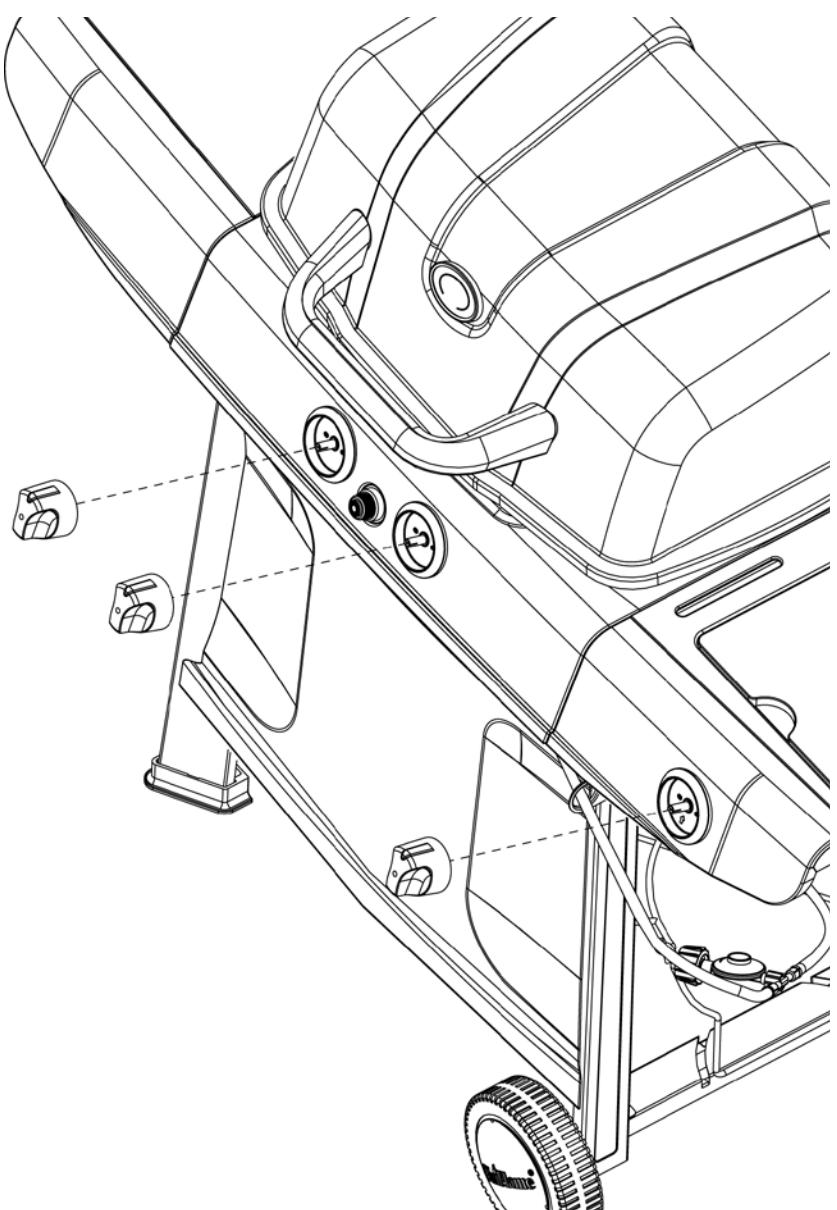
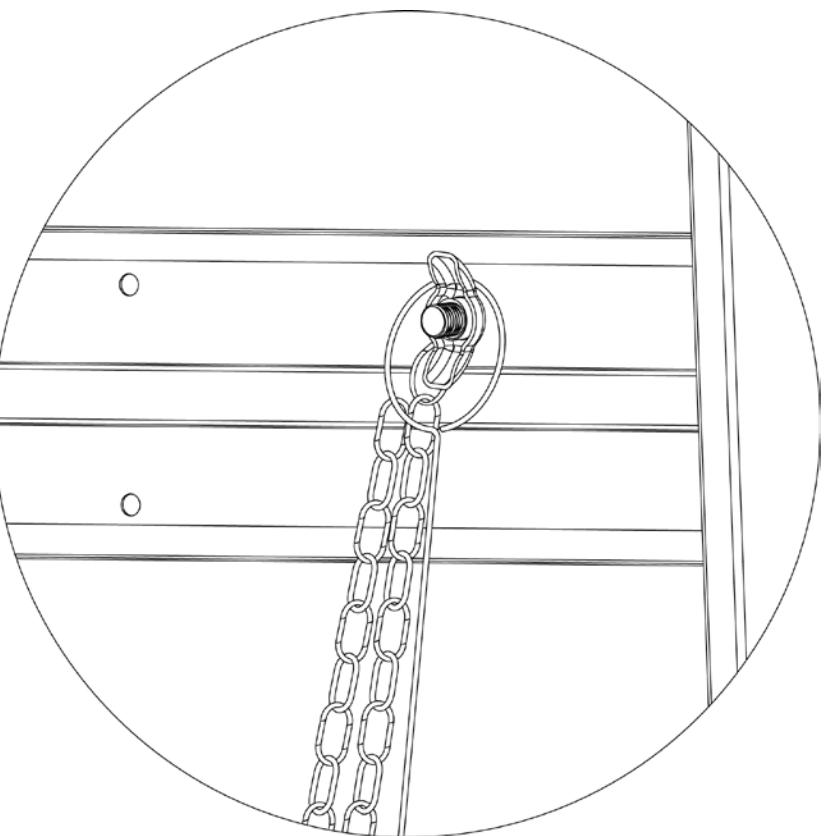
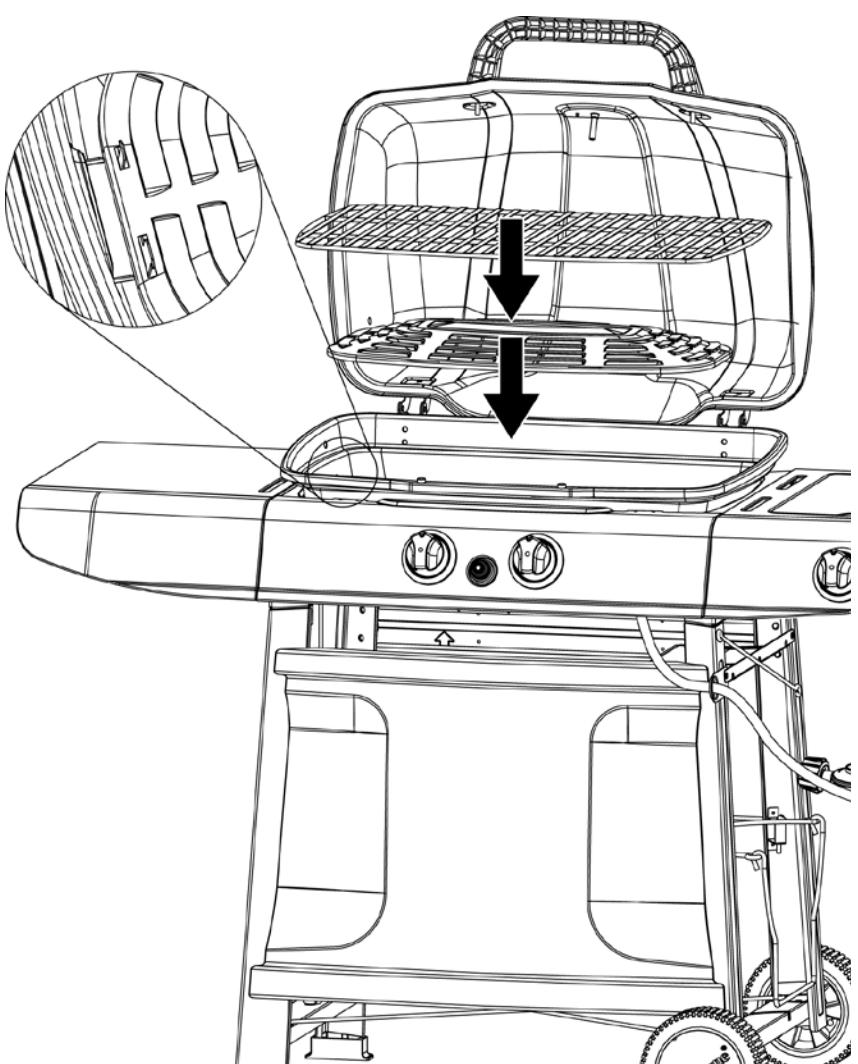
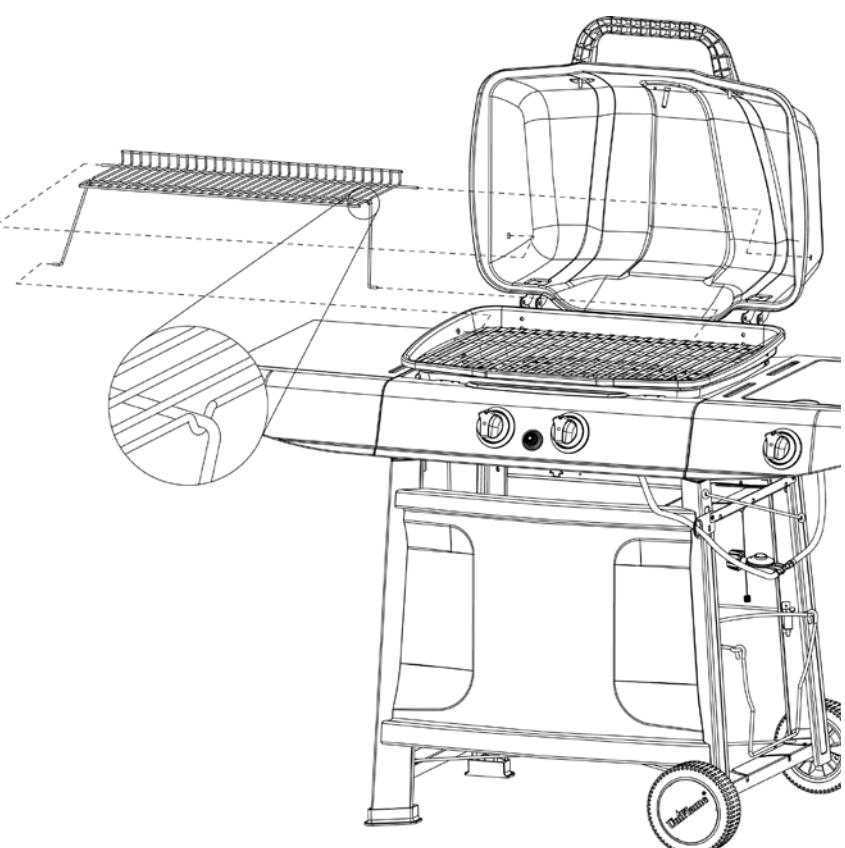
C x 4

16

Attach LP Tank Heat Resistant Plate and Cart Support Wire A

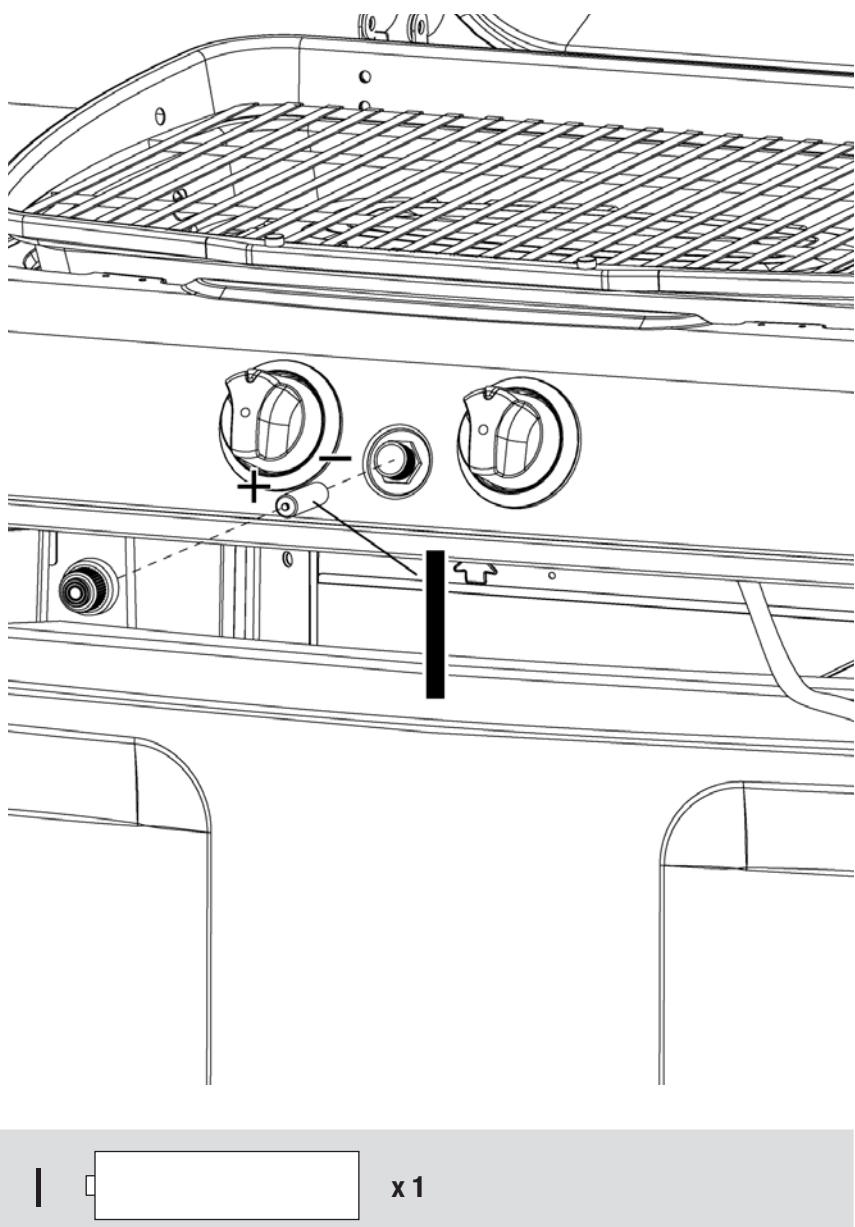


B x 4

Assembly Instructions (continued)**17****Attach Control Knobs****18****Placement of Lighting Rod****19****Insert Heat Plate and Cooking Grid****20****Insert Warming Rack**

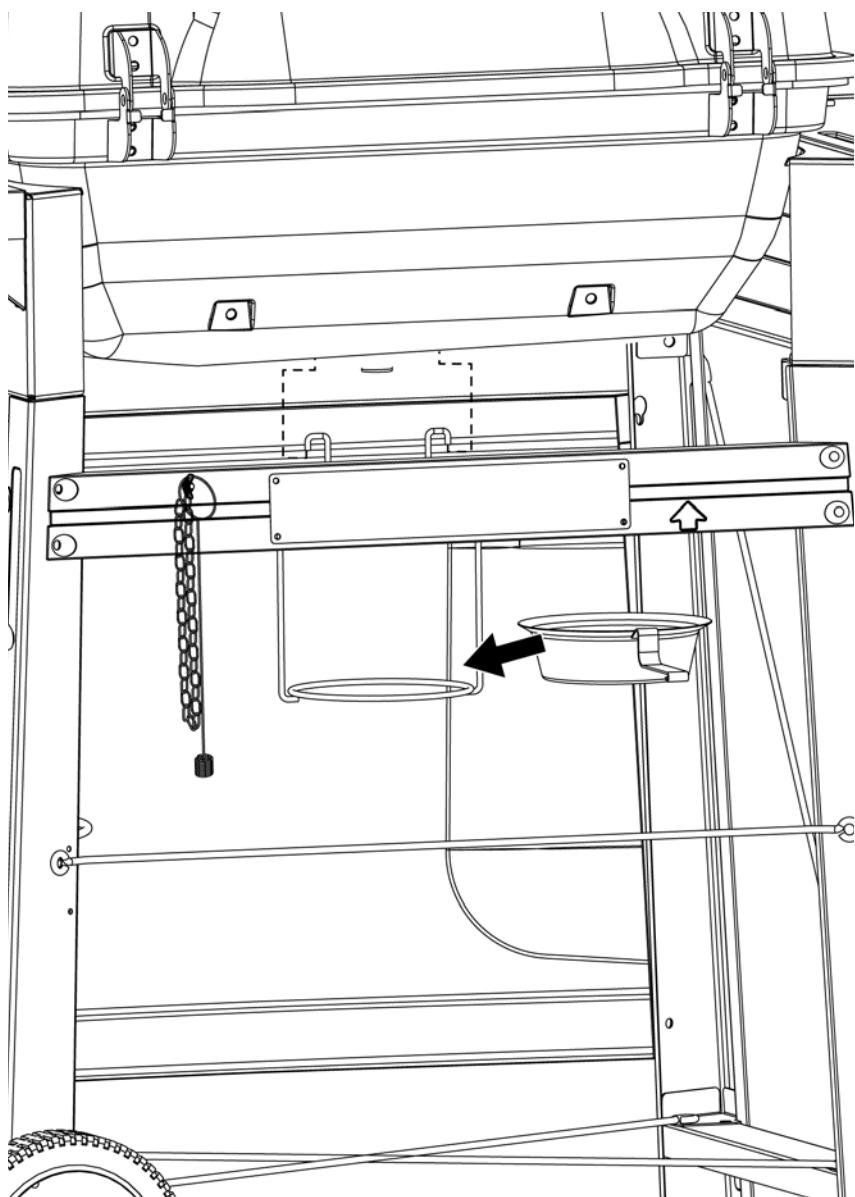
21

Insert AA Battery



22

Attach Grease Cup Support and Grease Cup



Installing LP Gas Tank

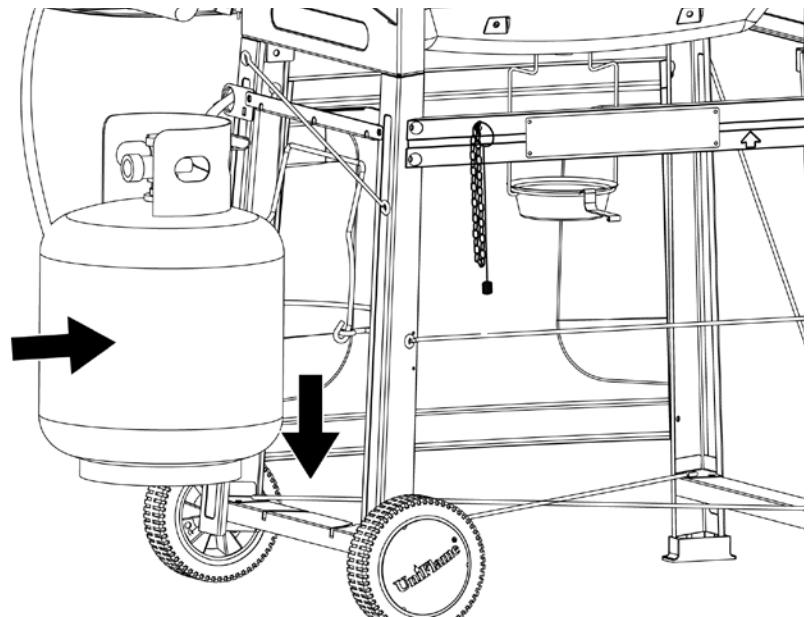
To operate you will need (1) precision-filled standard grill LP gas tank (20#) with external valve threads.

Note: An empty standard grill LP gas tank weighs approximately 18 lbs. A precision-filled standard grill LP gas tank should weigh no more than 38 lbs.



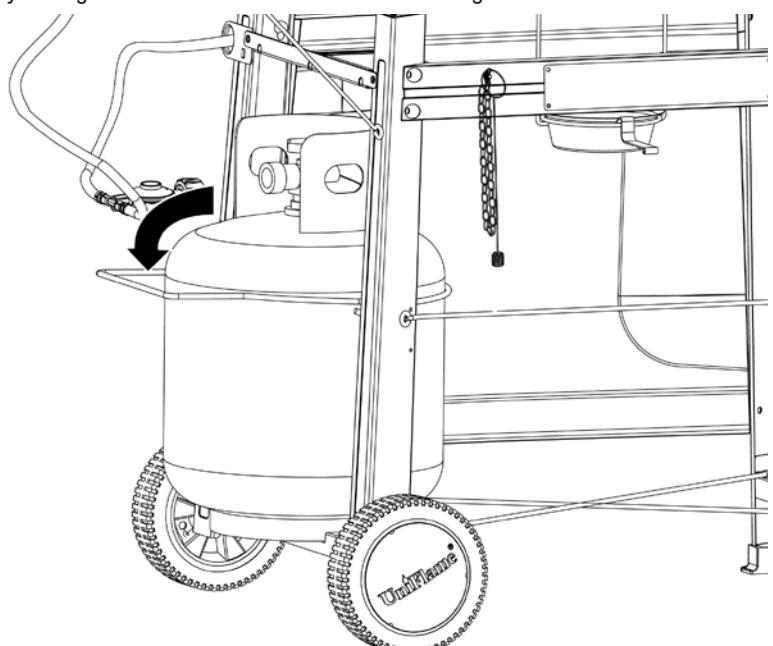
Insert LP Gas Tank

Place precision filled LP gas tank upright into hole in grill body so the tank valve is facing the gas line connection.



Secure LP Gas Tank

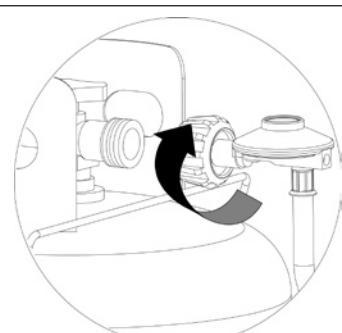
Secure tank by sliding tank retainer wire over shoulder of LP gas tank.



Connect LP Gas Tank

Before connecting, be sure that there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner and burner ports.

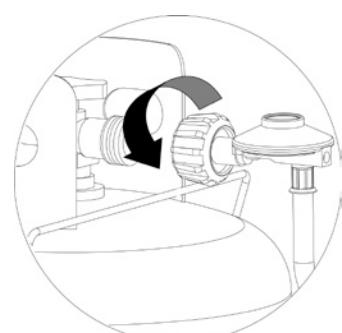
Connect gas line to tank by turning knob clockwise until it stops.



Disconnect LP Gas Tank

Before disconnecting make sure the LP gas tank valve is "CLOSED".

Disconnect gas line from LP gas tank by turning knob counterclockwise until it is loose.



Need a tank of gas? Try tank exchange service. It's easy, fast, safe, and available at tens of thousands of conveniently located retail outlets nationwide. You can purchase a new full tank or exchange your empty for a precision filled one.

Operating Instructions

Checking for Leaks

Burner Connections

1. Make sure the regulator valve and hose connections are securely fastened to the burner and the tank.

If your unit was assembled for you, visually check the connection between the burner venturi pipe and orifice. Make sure the burner venturi pipe fits over the orifice.

WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.

2. Please refer to diagram for proper installation.

(Figure 1 and 2)

3. If the burner pipe does not rest flush to the orifice, please contact 1.800.762.1142 for assistance.

Tank/Gas Line Connection

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

2. Make sure control knobs are "OFF". (Figure 3)

3. Turn LP gas tank valve to "OPEN".

4. Spoon leak check solution at all "X" locations (Figure 4)

a. If any bubbles appear turn LP gas tank valve to "CLOSED", reconnect and re-test.

b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank and contact 1.800.762.1142 for assistance.

c. If no bubbles appear after one minute turn LP gas tank valve to "CLOSED", wipe away solution and proceed.

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.

2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting

1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**

2. Make sure there are no obstructions of airflow to the burners. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

3. All control knobs must be in the "OFF" position. (Figure 3)

4. Turn LP gas tank valve to "OPEN".

5. Select burner to light. Push and turn control knob counterclockwise to "HIGH".

6. Press the electronic igniter button and hold for 5 seconds to light burner.

7. If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.

8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Access the burners through the cooking grid and heat plates. Position the lit match near side of the burner. (Figure 5)

Important: Always use the lighting rod provided when lighting burners with a match.

9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration. (Figure 6)

Note: Each burner lights independently - repeat steps 5-9 for the other burners.

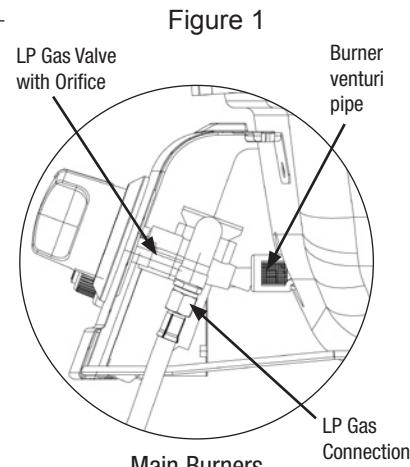


Figure 1

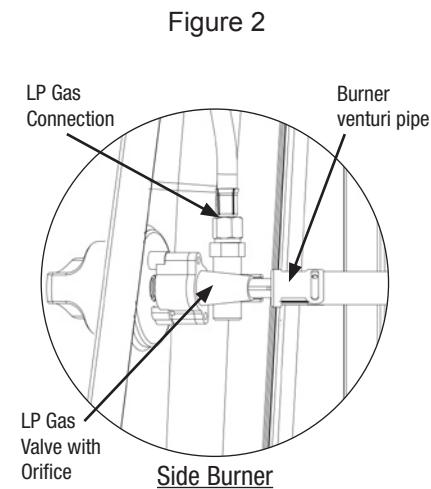


Figure 2

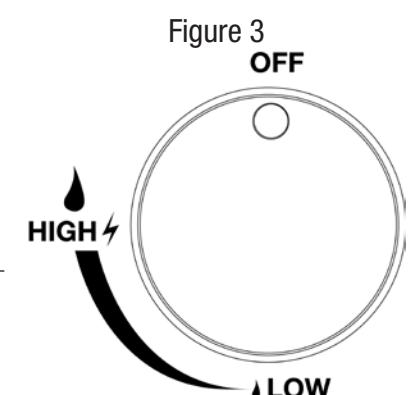


Figure 3

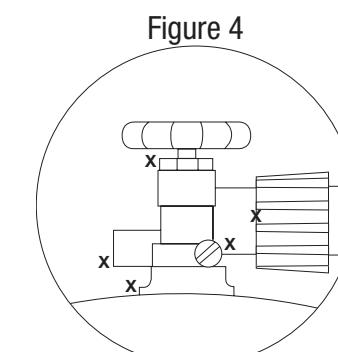


Figure 4

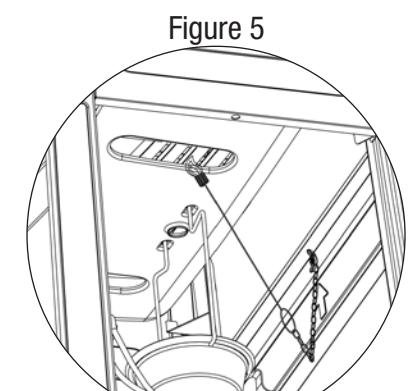


Figure 5

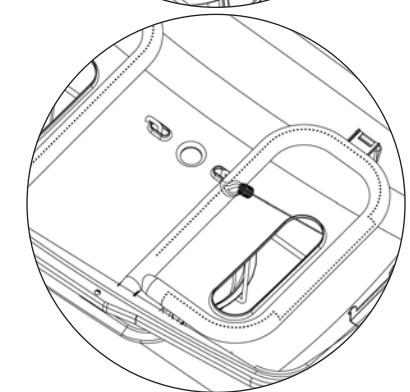


Figure 6

Caution: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

Turning Off

1. Turn LP gas tank valve to "CLOSED".
2. Turn all control knobs clockwise to the "OFF" position.

Direct Cooking

Cooking directly over hot burners. Ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired burner(s) per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired flame height.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by turning the LP gas tank valve to "CLOSED". Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the "OFF" position. A "poof" sound is normal as the last of the LP gas is burned.

Indirect Cooking

Not cooking directly over hot burners. Ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and ignite the desired burner(s) per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired flame height.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by turning the LP gas tank valve to "CLOSED". Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the "OFF" position. A "poof" sound is normal as the last of the LP gas is burned.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

Tips for Better Cookouts and Longer Grill Life

1. For great recipes and tips, visit recipes.uniflame.com
2. For food safety tips visit: http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/
3. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
4. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
5. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
6. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
7. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
- WARNING: Never cover entire cooking area with aluminum foil.**
8. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
9. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
10. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
11. Try water pans to reduce flare-ups and cook juicer meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
12. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
13. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
14. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
15. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.
16. Watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips like –

A gas grill is ideal for reheating leftover pizza. Set burners on low and place pizza slices directly on preheated cooking grid. Close lid and cook until cheese starts to bubble.

Operating Side Burner

NOTE: Side burner can be used while main burners are operating.
Never use side burner as a grill.

Lighting

1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of airflow to the burner. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. Control knob must be in the "OFF" position. (Figure 7)
4. Turn LP gas tank valve to "OPEN".
5. Push and turn control knob counterclockwise to "HIGH".
6. Press the electronic igniter button and hold for 5 seconds to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner. (Figure 8)

Important: Always use the lighting rod provided when lighting burners with a match.

9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration. (Figure 9)

CAUTION: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

Turning Off

1. Turn LP gas tank valve to "CLOSED".
2. Turn control knob clockwise to the "OFF" position.

Note: A "poof" sound is normal as the last of the LP gas is burned.

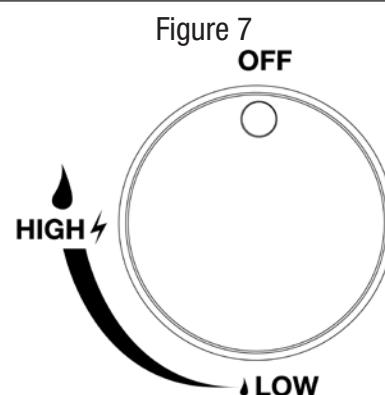


Figure 7

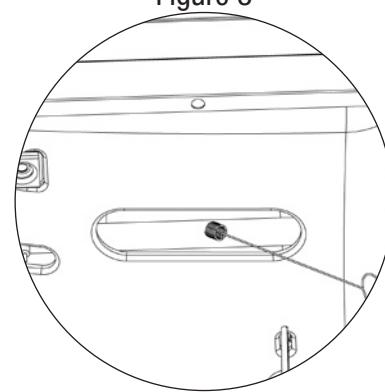


Figure 8

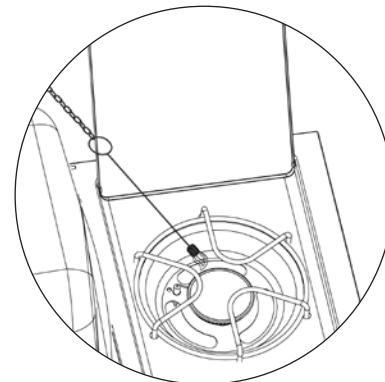


Figure 9

Cooking

1. Open lid and ignite the burner per lighting instructions in owner's manual.
2. Adjust controls to desired flame height.
3. Place pan on center of grid.
4. Cook and adjust temperature as needed.
5. Turn grill OFF by turning the LP gas tank valve to "CLOSED". Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the "OFF" position. A "poof" sound is normal as the last of the LP gas is burned.

Cleaning and Care

CAUTION:

1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Notices

1. This grill should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of grill.
4. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of the combustion of LP and the ventilation air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly.
5. See sections below for proper cleaning instructions.
6. Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burner

1. Turn gas "OFF" at the control knobs and LP gas tank valve to "CLOSED".
2. Remove cooking grid and heat plates.
3. Remove burner by removing the fasteners securing the burner to the grill bottom.
4. Lift burner up and away from gas valve orifice.
5. Disconnect wire from spark electrode.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner, check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
11. Replace heat plate and cooking grid.
12. Perform leak test.

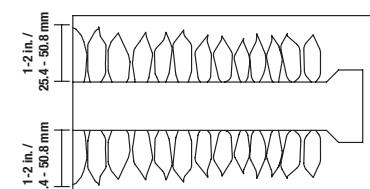
Cleaning Side Burner

1. Turn gas "OFF" at the control knobs and LP gas tank valve to "CLOSED".
2. Remove side burner grid.
3. Remove burner by removing the screws securing the burner to the side shelf.
4. Lift burner up and away from gas valve orifice.
5. Clean inlet (venturi) of burner with small bottle brush or compressed air.
6. Remove all food residue and dirt on burner surface.
7. Clean any clogged ports with a stiff wire (such as an opened paper clip)
8. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
9. Reinstall burner, check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
10. Replace cooking grid.
11. Perform leak test.

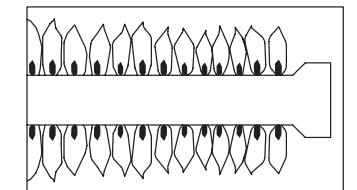
Figure 10

Burner Flame Conditions

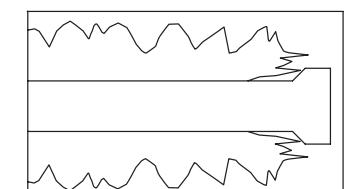
Use this chart check to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. high.



Needs Cleaning: Noisy with hard blue flames.



Has to be cleaned: Wavy with yellow flames.



Product Registration

For faster warranty service, please register your product immediately at www.bluerhino.com or call 1.800.762.1142.

Limited Warranty

Blue Rhino Global Sourcing, Inc ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose.

VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT BE LIABLE TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone.

Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc
Winston-Salem, North Carolina 27105 USA
1.800.762.1142

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor	Battery needs to be changed.	Replace the AA battery. (Follow assembly step for inserting battery.)
	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken - sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/wire assembly.
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire/electrode assembly.
	Bad ignitor.	Replace ignitor.
Burner will not light with match	No gas flow.	Check if LP gas tank is empty. If empty, replace or refill. If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height".
	Coupling nut and regulator not fully connected.	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
	Out of gas.	Replace or refill LP gas tank.
Sudden drop in gas flow or reduced flame height	Excess flow; safety device may have been activated.	Turn control knobs to "OFF". Wait 30 seconds and light grill. If flames are still too low, reset the excessive flow safety device by turning control knobs "OFF" and LP gas tank valve to "CLOSED". Disconnect regulator. Turn control knobs to "HIGH". Wait 1 minute. Turn control knobs to "OFF". Reconnect regulator and leak check connections. Slowly turn LP gas tank valve to "OPEN". Wait 30 seconds and then light grill per lighting instructions.
	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve.
Flame blow out	High or gusting winds.	Do not use grill in high winds.
	Low on LP Gas.	Replace or refill LP gas tank.
	Excess flow valve tripped.	Refer to "Sudden drop in gas flow or reduced flame height".
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn control knobs to "OFF". Turn LP gas tank valve to "CLOSED". Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s)).	Burner and/or burner tubes are blocked.	Clean burner and/or burner tubes.
Inside of lid is peeling (like paint peeling).	The lid is stainless steel, not painted.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.

For more assistance please visit us online at www.bluerhino.com or call 1.800.762.1142.



Outdoor LP Gas Barbecue Grill Model No. GBC920W1

Resolução de Problemas

El fabricante no autoriza a ninguna persona a comprender asumir por el fabricante remoción, devolución o reemplazo de este equipo y cualquier representación de esta naturaleza no obliga al fabricante.

manera que esta limitación puede no ser aplicable a usted.

jurisdicciones no permiten limitaciones en cuanto a la duración de una garantía implícita, de tener otros derechos según el lugar donde el comprador o la compradora residan. Claves

Esta garantía limitada le da al comprador derechos legales específicos y el comprador puede garantizaras implicadas o expresadas de mano de otra causadas por terceras personas.

INCIDENTALES O CONSEGUENCIALES. El fabricante, además, no asume responsabilidad por

PARCIAL. EL FABRICANTE NO ASUME RESPONSABILIDAD ANTE EL COMPRADOR O

LA GARANTÍA IMPLÍCITA DE COMERCIALIDAD Y ADAPTABILIDAD A UN PROPOSITO

SE HACE RESPONSABLE POR NINGUNA GARANTÍA IMPLÍCITA INCLUYENDO, SIN LIMITACIONES,

de comerciabilidad o la garantía de aptitud para un propósito en particular. El FABRICANTE NO

responde a las demás garantías de productos vendidos por quienes no sean distibuidores o

responsabilidad por garantías de productos vendidos incluyendo garantía

garantía limitada reemplaza cualquier otra garantía. El fabricante no asume ninguna

dado que la garantía limitada reemplaza cualquier otra garantía.

terminado de la unidad, tales como rascadores, abolladuras, descolores, oxidaciones y otros

o servicio impreso o ralla en la realización de mantenimiento normal y rutinario como

mal uso, alteración, empleo en usos inapropiados, instalación defectuosa o mantenimiento

esta garantía limitada no cubre fallas o dificultades de operación debidas a accidente, abuso,

con costo de transporte o envío prepago.

los costos de transporte dentro del servicio de prepago. El fabricante devolverá las partes al cliente

reemplazar tales partes sin costo alguno. Si se le pide que devuelva las partes defectuosas,

del fabricante. Si el fabricante confirma el efecto y aprueba el reclamo, el fabricante decidirá

plaza, comuníquese con el Departamento de Servicio al Cliente (Customer Service Department)

individual, a satisfacción del fabricante, que estan defectuosas. Antes de devolver cualquier

plaza que resulten defectuosas en condiciones de servicio uso normal y las que un examen

de venta o la factura limitada estara a la reparación o reemplazo de las

reducir la probabilidad de la racha de compra. Por lo tanto, usted debe conservar el recibo

de este producto estando seguro de la compra. Si la compra se acompaña de plazas que

la acompañan y por un periodo de un (1) año a partir de la fecha de compra, todas las plazas

esta producto que se la unidad se armará originalmente, garantía de la compra.

Garantía limitada

Para beneficiar del servicio de garantía más rápidamente, sirvase registrar su unidad inmediatamente visitando nuestro sitio internet www.bluerhino.com o llamando al

Registro del producto

11. Haga una prueba de fugas.

10. Vuelva a colocar la parilla de cocción.

9. Vuelva a instalar el quemador, verificando que los orificios de la válvula de gas quedan

colocados correctamente dentro de la entrada del quemador (venturi). También verifique la

reducción del electrodo de chispa.

8. Limpie el quemador para verificar si tiene daños (grietas o perforaciones). Si encuentra

daños, sustituya con un nuevo quemador.

7. Limpie los puentes que se encuentren obstruidos, usando un alambre firme (tal como un

quemador).

6. Remueva todo residuo de comida o despedrisco que haya quedado en la superficie del

chorro de aire comprimido.

5. Limpie la entrada del quemador (venturi) usando un cepillo pequeño de limpiar botellas o un

4. Saque el quemador, levantándolo y alejándolo del orificio de la válvula de gas.

3. Remueva el quemador, quitando los tornillos que aseguran el quemador en la repisa

lateral.

2. Remueva la parilla del quemador lateral.

1. Cierre el gas girando las perillas de control a la posición "OF" (Apagado) y la válvula del

Limpieza del quemador lateral

12. Haga una prueba de fugas.

11. Vuelva a colocar la placa de calentamiento y la parilla de cocción.

10. Vuelva a instalar el quemador, verificando que los orificios de la válvula de gas quedan

colocados correctamente dentro de la entrada del quemador (venturi). También verifique la

reducción del electrodo de chispa.

9. Limpie el quemador para verificar si tiene daños (grietas o perforaciones). Si encuentra

daños, sustituya con un nuevo quemador.

8. Limpie puentes que se encuentren obstruidos, usando un alambre firme (tal como un

quemador).

Limpieza y cuidado (continuación)

■ ADVERTENCIA: Nunca cubra la totalidad del área de cocción con papel de aluminio

7. Coloque aluminos delicados tales como números legibles en bolsas de papel de aluminio y coloque las bolsas en el nivel superior de cocción (refija de calentamiento).

6. Para reducir el encendido de la grasa, mantenga la parrilla limpia, use cortes de carne sin grasa (o remueva el acceso de grasa) y evita cocinar a temperaturas demasiadas altas.

5. Para evitar que los aluminos se peguen en las parrillas, aplique una capa de aceite de cocina a las parrillas antes de encender la unidad.

4. Use el quemador lateral de esta unidad como se usa el elemento calórico normal de una parrilla.

3. Use la parrilla de cocción de arriba (refija de caleamiento) para mantener calientes los aluminos ya cocidos, pan tostado, o para cocer aluminos delicados en bolsas de papel de aluminio.

2. Para sugerencias de seguridad visite: http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety_Index.asp

1. Para obtener excelentes recetas y sugerencias, visite www.recipes.uniliname.com.

Sugerencias para una mejor preparación de los alimentos y una vida útil más larga de la parrilla

Para una mejor preparación de los alimentos y una vida útil más larga de la parrilla, para una mayor sugerencia sobre cocción indirecta, por favor consulte la sección "Sugerencias para mayores sugerencias sobre cocción indirecta".

Para mantener la parrilla de gas propano licuado en la linea se ha extinguido.

Normal cuando el residuo de gas propano licuado en la linea se ha extinguido.

Dejar los controles del quemador a la posición "OFF" (apagado). El riñón de "pu" es de girar los controles del gas que quede en las líneas, esperando 15 segundos antes (Cerrado). Deje que se extinga el gas que quede en la parrilla en la posición "CLOSED".

Apague la parrilla (OFF) girando la válvula del tanque de propano a la posición "CLOSED".

Interna del alimento se haya alcanzado.

4. Ajuste los controles a la temperatura deseada.

5. Con la tapa abierta o cerrada haga la cocción de los alimentos hasta que la temperatura del maní del uso.

2. Cierre la tapa y haga un caleamiento previo de la parrilla en la graduación "HIGH" (alto).

1. Apriete la tapa y encienda los quemadores requeridos siguiendo las instrucciones de encendido

para cocer alimentos de leña cocinado para 25 minutos, tales como:

Asados, lomos, chuletas, pollitos enteros, pavos, pescado y alimento horneado.

En este proceso la cocción no se hace directamente sobre lasbriduetas encendidas. Es ideal

que la parrilla de cocción y tenacillas de mango largo para colocar los alimentos en las parrillas de cocción sobre los quemadores apagados.

3. Use guantes de protección y tenacillas de mango largo para colocar los alimentos en las parrillas de cocción sobre los quemadores apagados.

2. Cierre la tapa y haga un caleamiento previo de la parrilla en la graduación "HIGH" (alto).

1. Apriete la tapa y encienda los quemadores requeridos siguiendo las instrucciones de encendido

para cocer alimentos de leña cocinado para 25 minutos, tales como:

Asados, lomos, chuletas, pollitos enteros, pavos, pescado y frutas.

En este proceso la cocción no se hace directamente sobre lasbriduetas encendidas. Es ideal

que la parrilla de cocción y tenacillas de mango largo para colocar los jugos y para

coocinar directa sobre los quemadores calientes. Ideal para chamuscar los jugos y para

del maní del uso.

1. Apriete la tapa y encienda los quemadores requeridos siguiendo las instrucciones de encendido

para cocer alimentos, perros calientes, porciones de aves, legumbres y frutas.

2. Cierre la tapa y haga un caleamiento previo de la parrilla en la graduación "HIGH" (alto).

1. Apriete la tapa y encienda los quemadores requeridos siguiendo las instrucciones de encendido

para cocer alimentos, perros calientes, porciones de aves, legumbres y frutas.

2. Cierre la tapa y haga un caleamiento previo de la parrilla en la graduación "HIGH" (alto).

1. Apriete el gas girando la válvula del tanque de propano a la posición "CLOSED" (Cerrado).

2. Cierre el gas girando la válvula del tanque de propano a la posición "CLOSED" (Cerrado).

3. Apagado:

5 minutos para dejar que la zona quemada despegada de gas antes de volver a encenderlo.

■ PRECAUCIÓN: Si la llama del quemador se apaga durante el funcionamiento, cierre el gas inmediatamente y abra la tapa durante 5 minutos para dejar que la zona quemada despegada de gas antes de volver a encenderlo.

■ ADVERTENCIA: Nunca deje la parrilla de gas encendida durante 5 minutos y observe su llama ya asegúrese de que todos los quemadores con una cerilla.

■ IMPORTANTE: Use siempre la llama de la cerilla al lado del quemador (vea Figura 5).

■ Cierre el gas girando la válvula de la parrilla de gas encendido que se incluye, cuando deseé encender los quemadores con una cerilla.

■ IMPORTANTE: Accione la llama de la cerilla al espacio entre la rejilla de cocción y las placas de calefacción a los quemadores por el espacio entre la rejilla de cocción y las placas de

calefacción. Gane acceso a los quemadores por el espacio entre la rejilla de cocción y las placas de calefacción los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.

■ IMPORTANTE: Use una cerilla encendida para encender los quemadores.



¿Mejoraría un trámite de gas? Tú decide. ¡Un solo voto es suficiente para que tu voz sea escuchada!



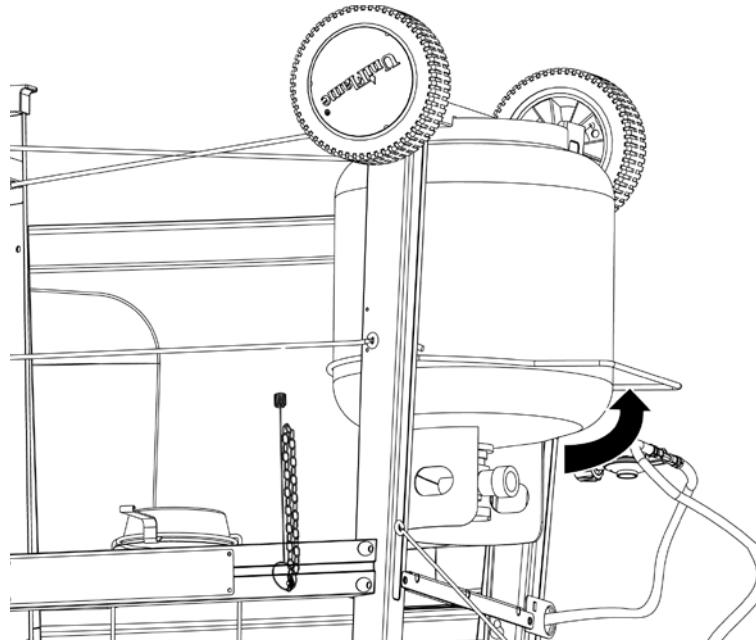
DESCONNECTAR EL TANQUE DE PROPIANO
Antes de desconectar el tanque, asegúrese de que la válvula del tanque de gas propano líquido está en la posición "CLOSED" (Cerrado) y la válvula de gas de la cocina de la estufa. Desconecte la línea de gas al tanque grande girando la perilla en la dirección contraria a las manecillas del reloj hasta que este desconecte la línea de gas de la estufa.

Desconectar el tanque de propano



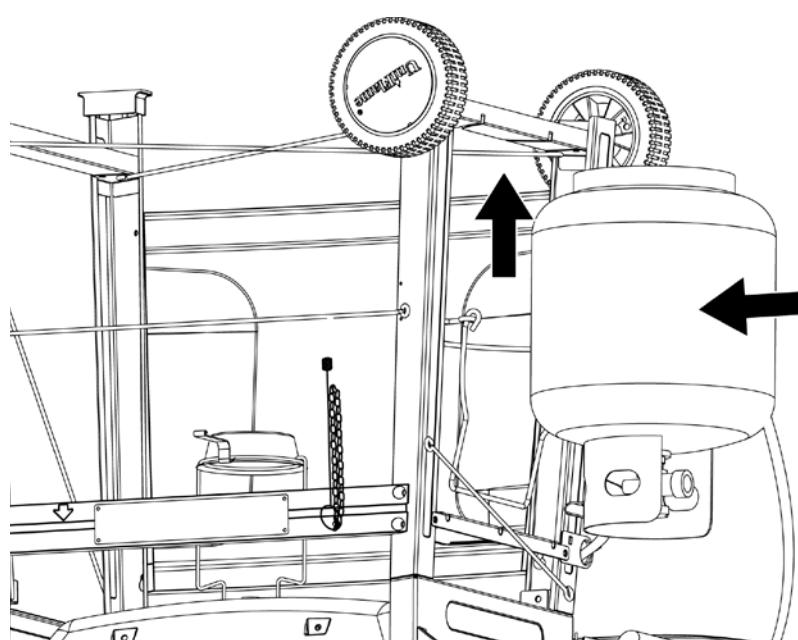
Antes de conectar el tanque, asegúrese de que tanto la cabecera del mismo como la del regulador y los artificios/ purificadores del quemador, estén libres de cualquier suciedad. Conecte la línea de gas al tanque girando la perilla en la dirección de las manecillas del reloj hasta su límite.

Conectar el tanque de propano



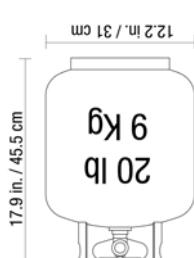
Assegure el tanque de agua que el alambre de retención del tanque por sobre el hombro del tanque de propano.

Assegurar el tracte de propietat



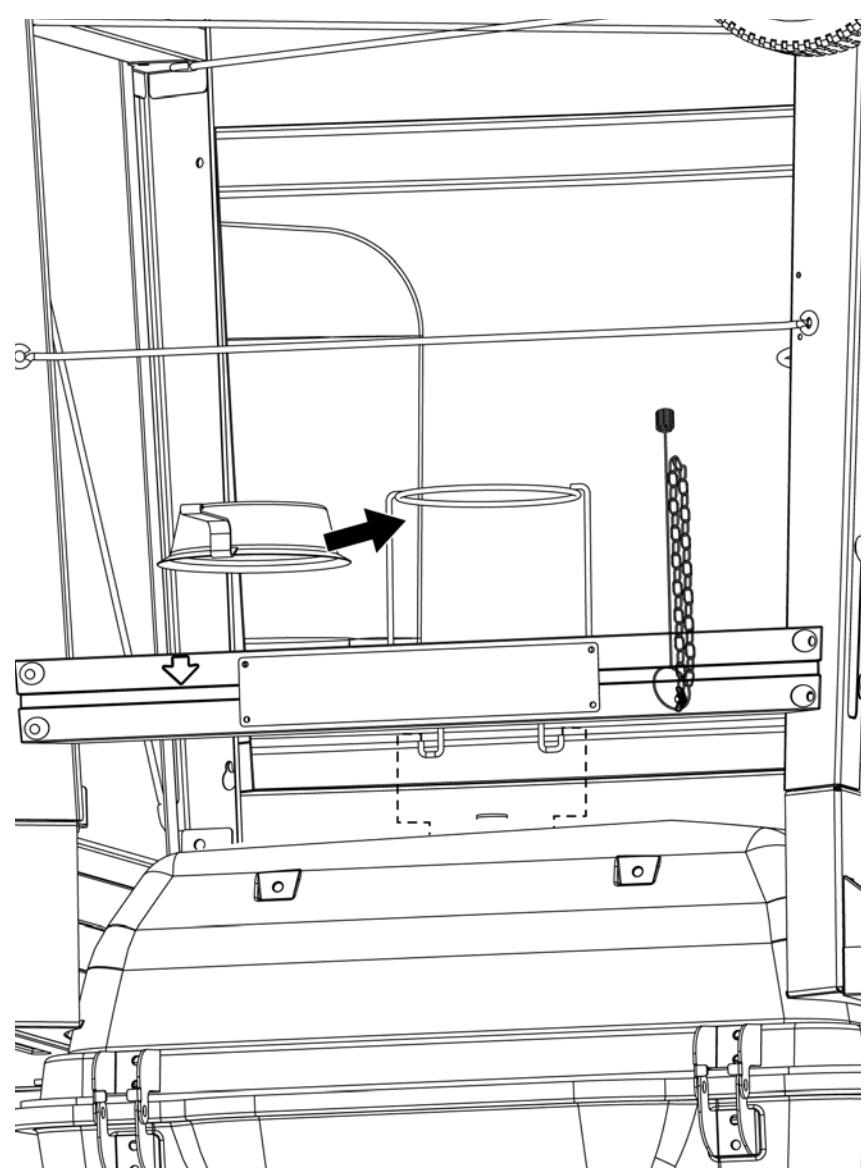
Recuerda que un trinque de preparado, llevado con precision, en posicion vertical en la bandera de tanquen de manera que la valvula del tanque quede orientada hacia la conexión de la linea de gasas.

Wiselei (ai) et la ligne de propagatio

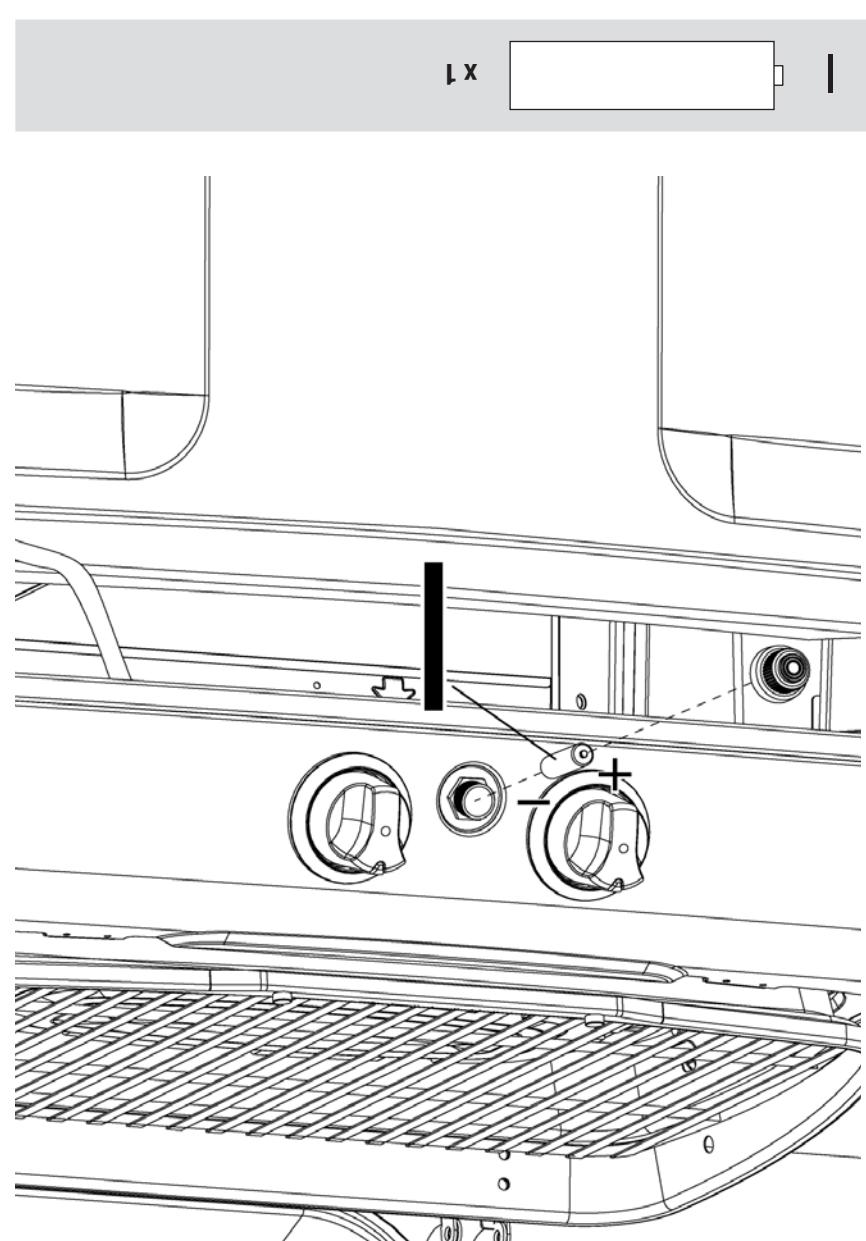


Nota: Un tanque estandar vacío de gas propano líquido para parilla estándar, llenado con precisión y con rosca para la conexión de la válvula extrema. Propano líquido de 20 libras (9 kg), para parilla estandar, llenado con precisión y con rosca para la conexión de la válvula extrema. Propano líquido para parilla estándar, llenado con precisión y con rosca para la conexión de la válvula extrema. Nota: Un tanque estandar vacío de gas propano líquido para parilla estándar de 18 libras (8,1 kg). Un tanque estandar de gas propano líquido para parilla estándar con precisión no debe pesar más de 38 libras (17,2 kg).

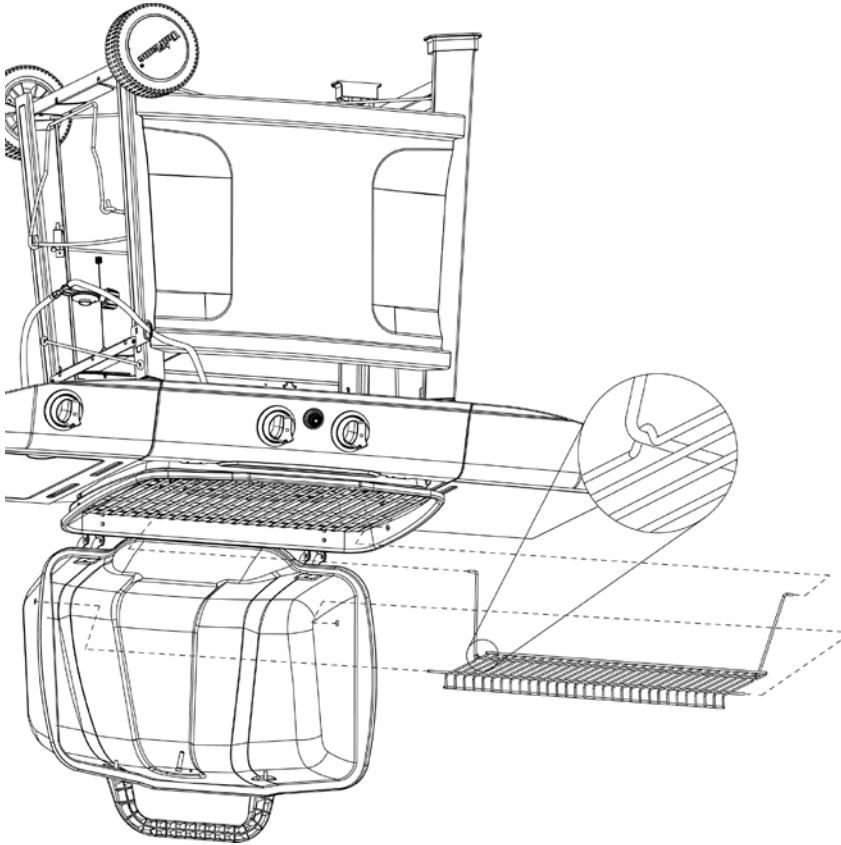
misión de la industria del petróleo de gas preparar la industria del petróleo de gas



Coloquie el soperre de la taza para la grasa y la taza para la arasa

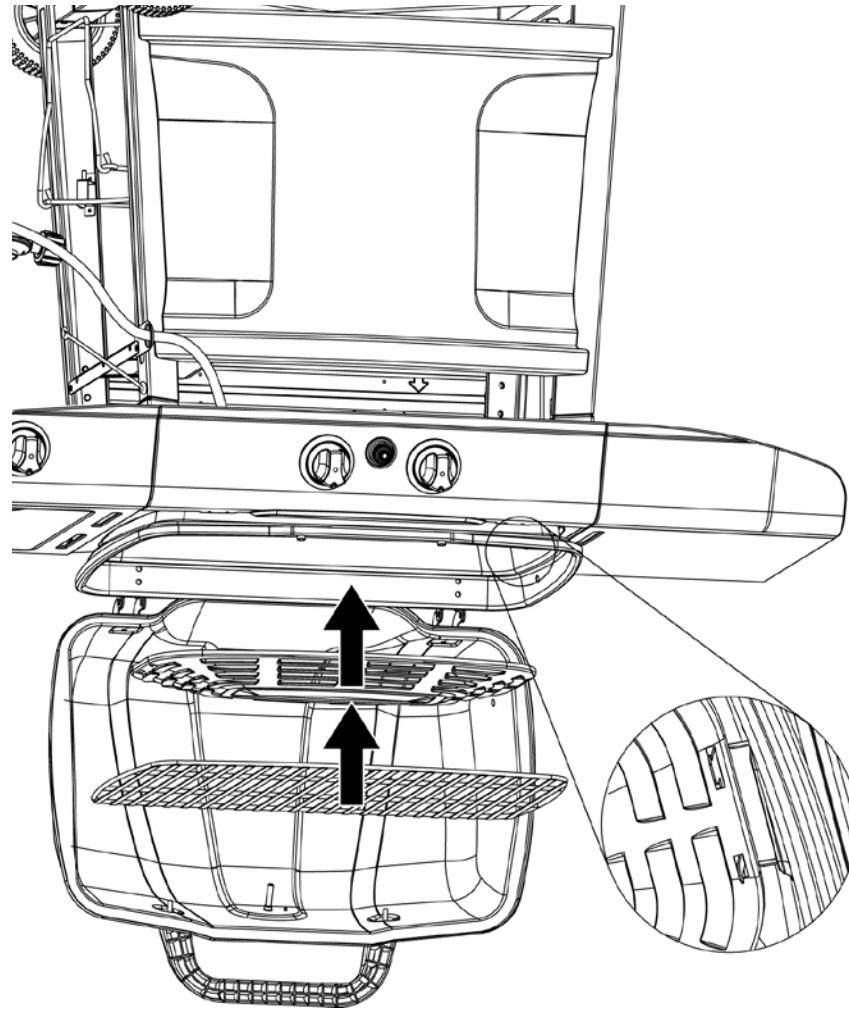


Inserte la pila AA



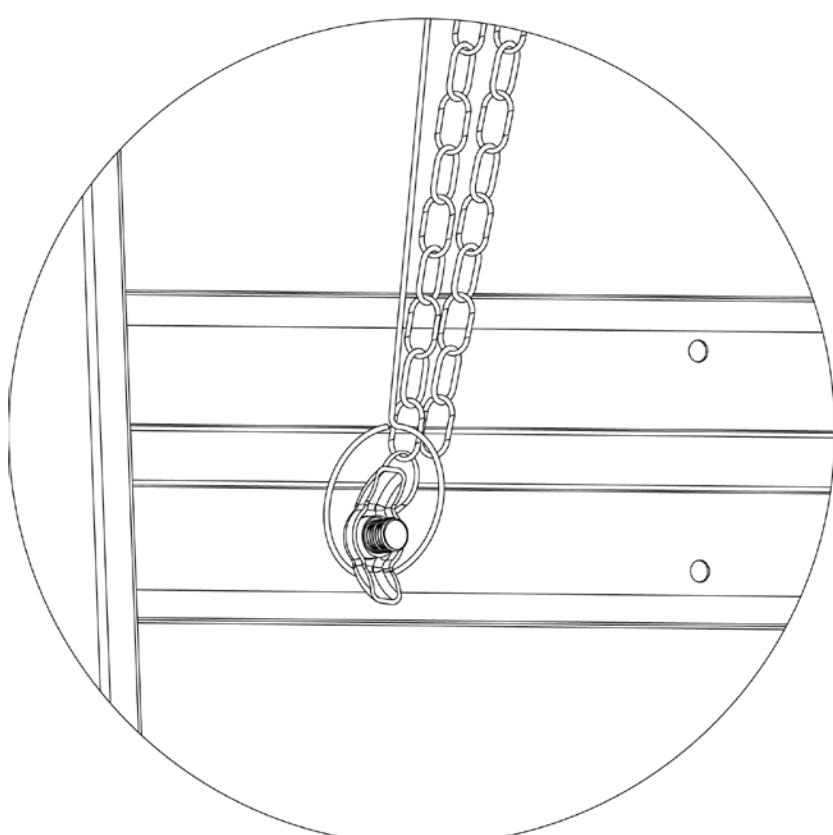
18

Colocación de la vara de encendido



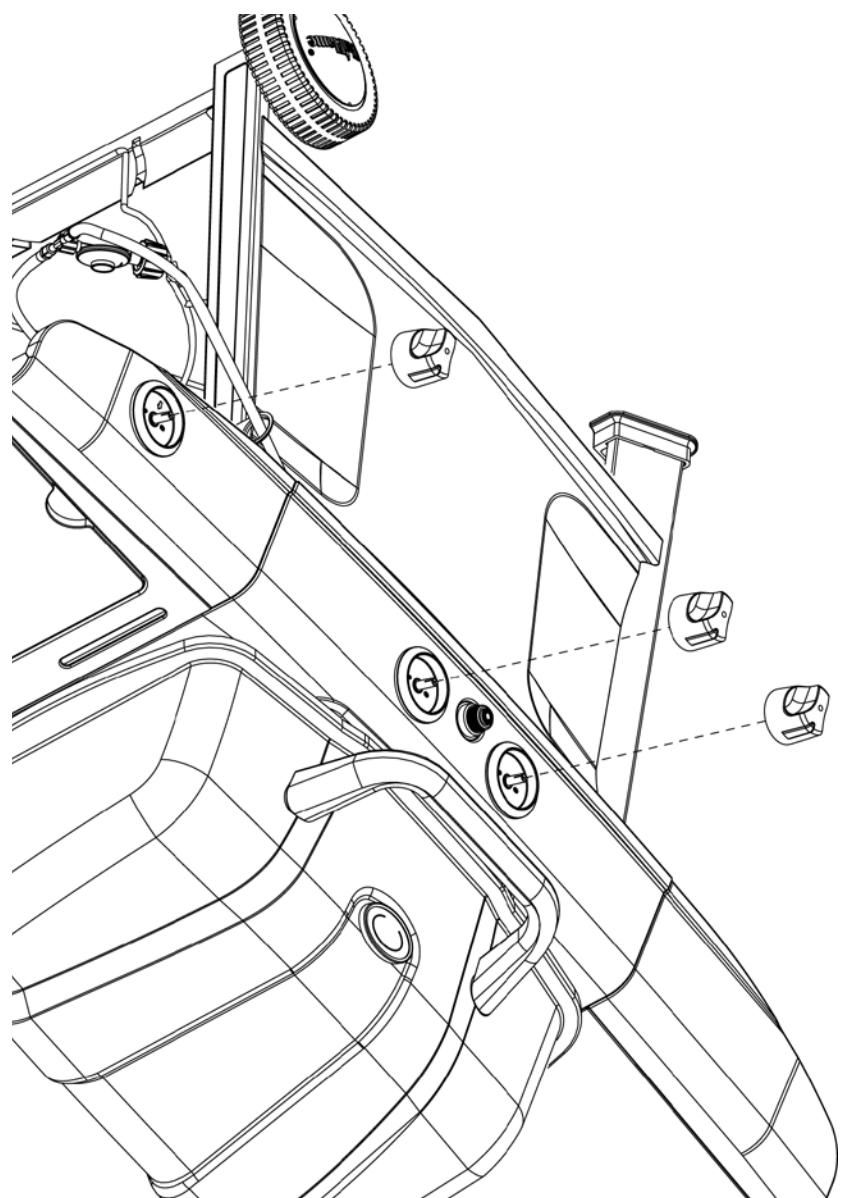
19

Coloque la placa de calentamiento y la parrilla de cocción



20

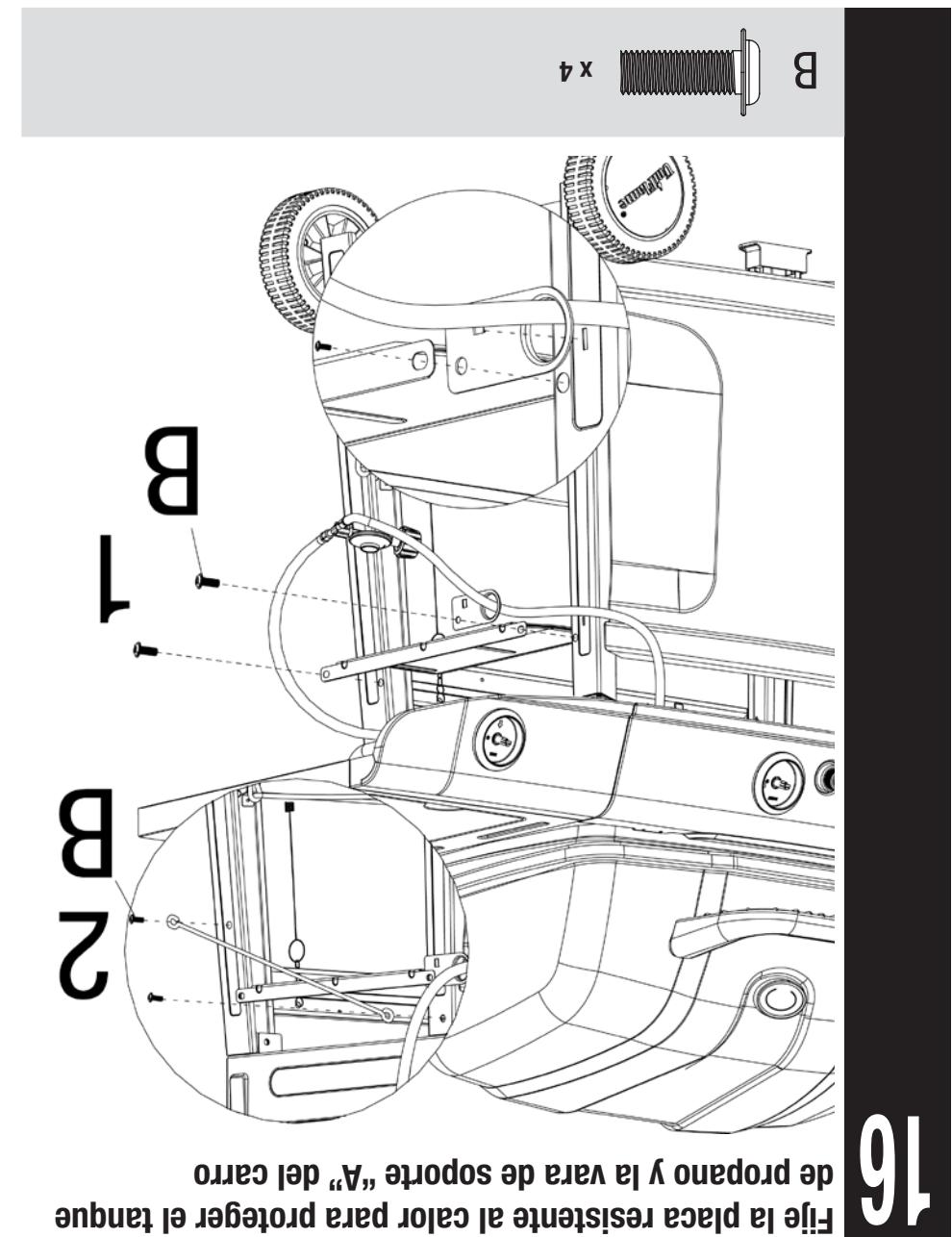
Coloque la rejilla de calentamiento y la parrilla de cocción



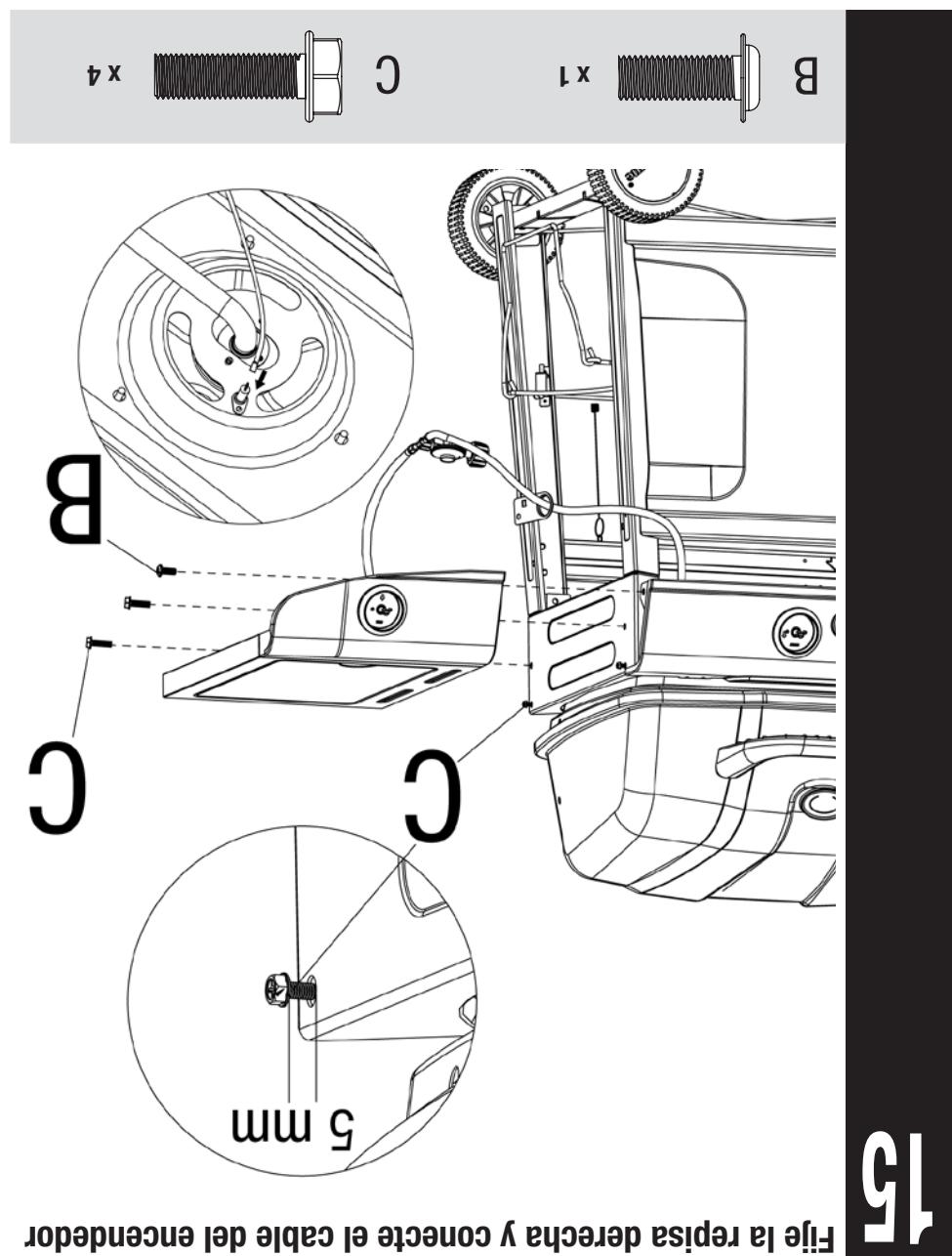
17

Fije las perillas de control

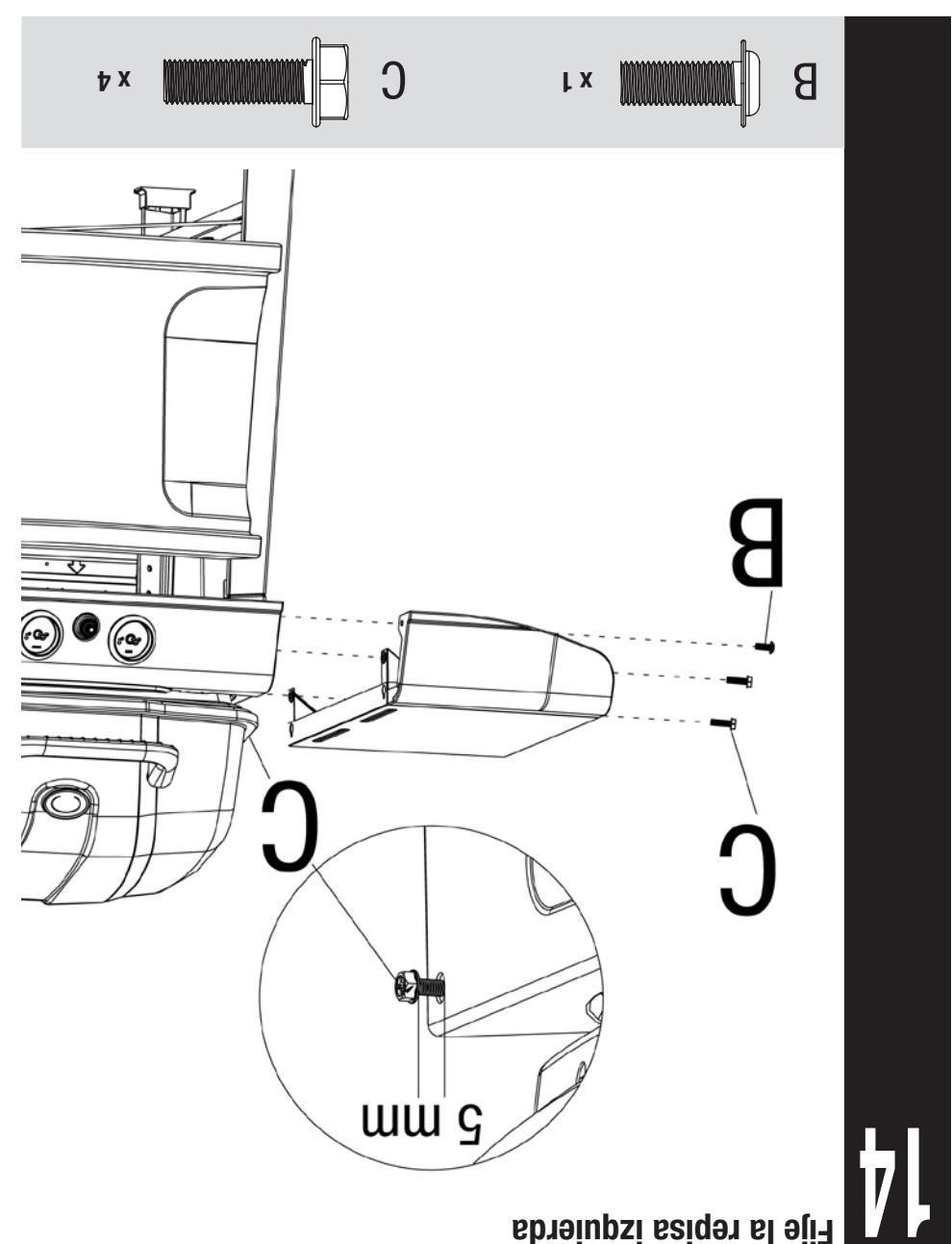
Instrucciones de armado (continuación)



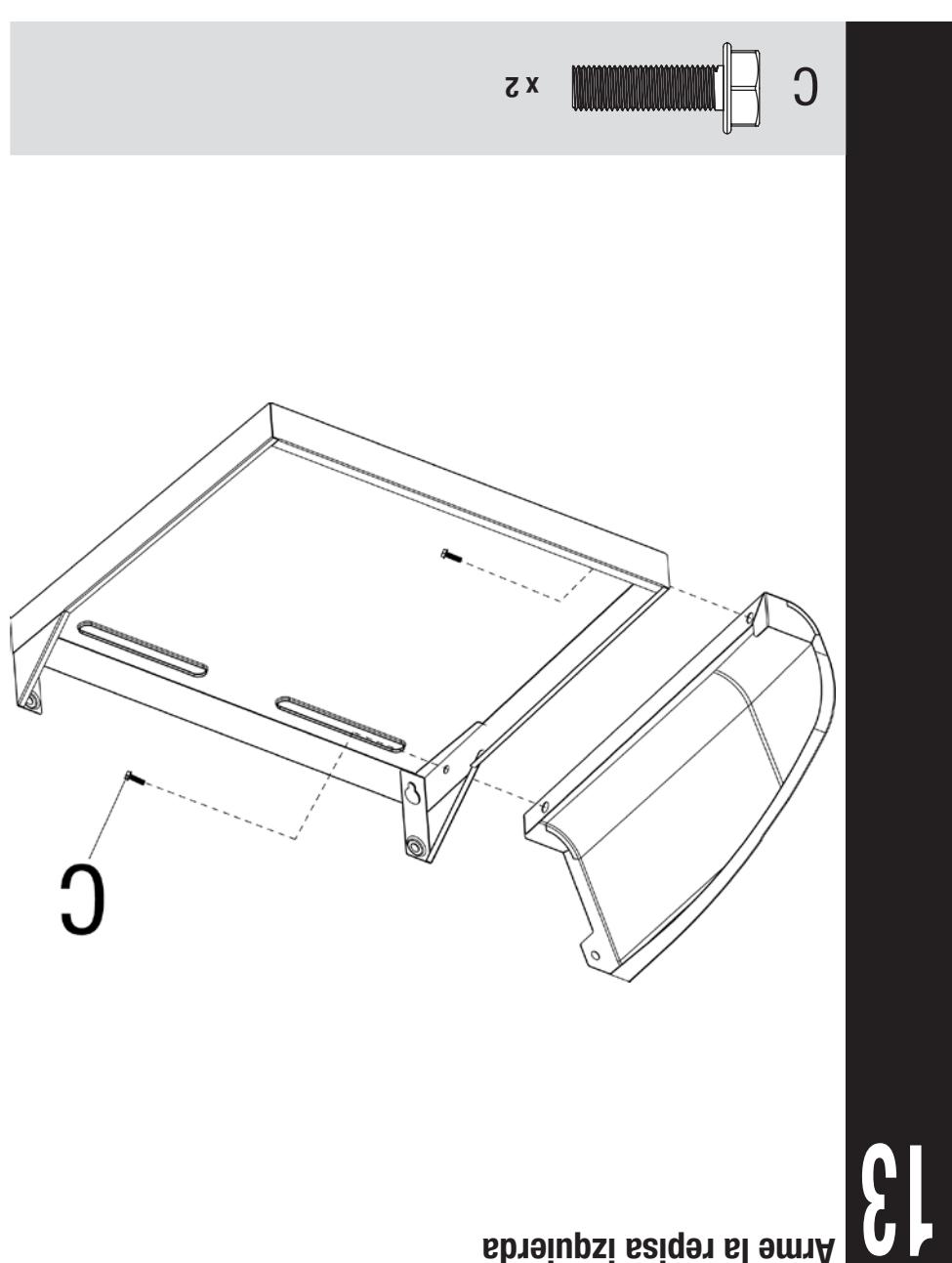
Fixe la repisa y conecte el cable del encendedor de propano y la varilla de soporte "A" del carro



Fixe la repisa derecha y conecte el cable del encendedor

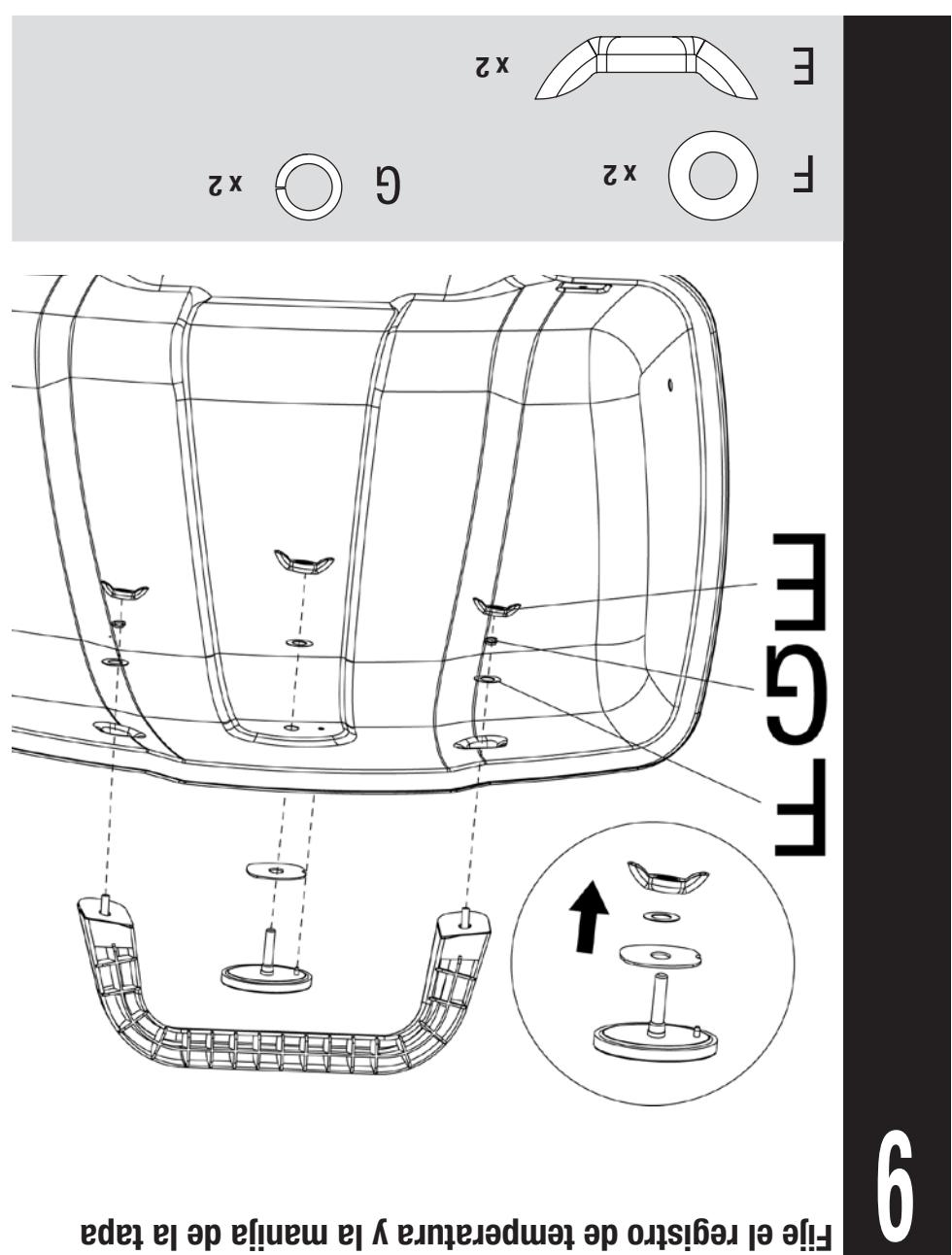
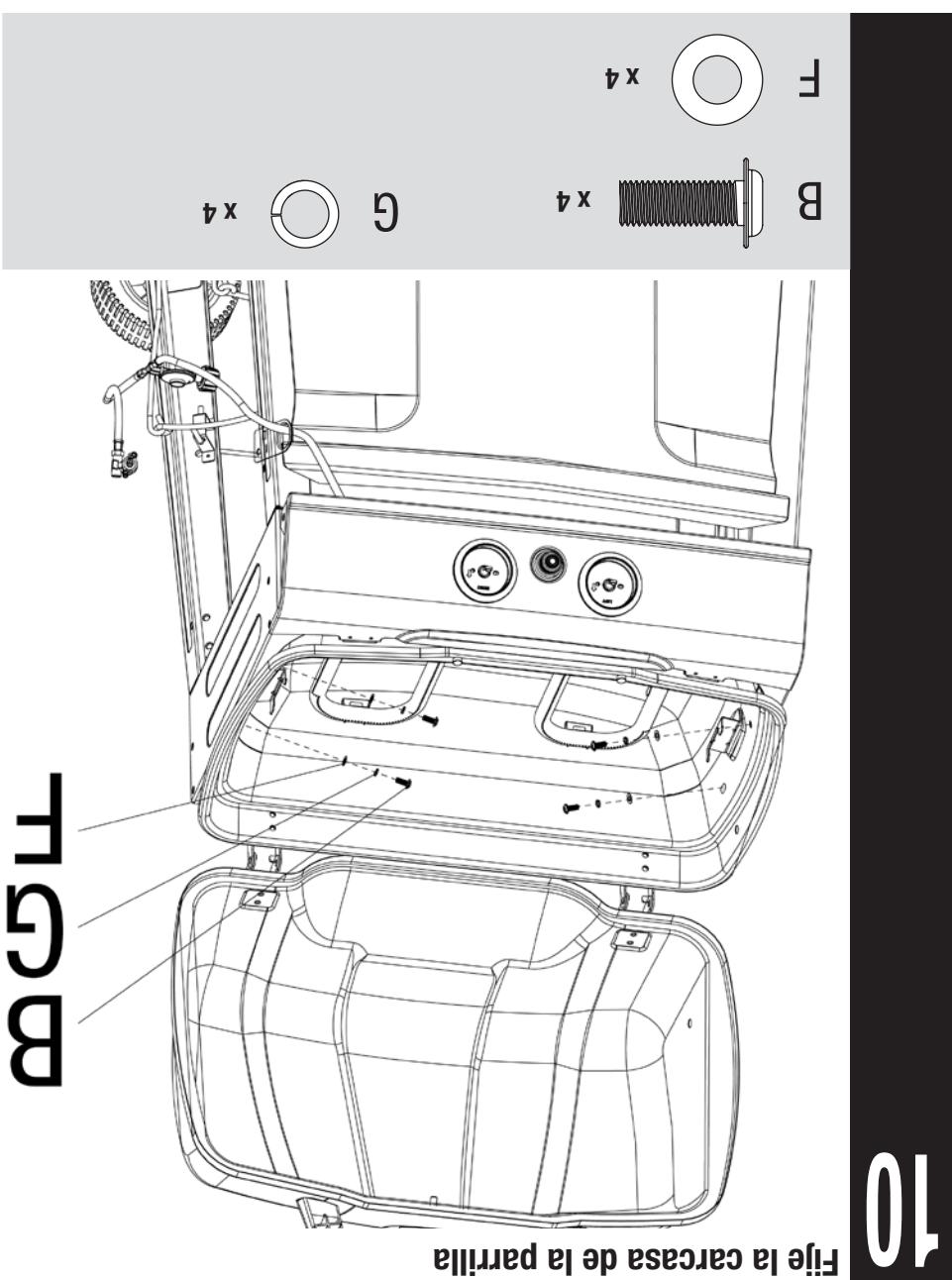
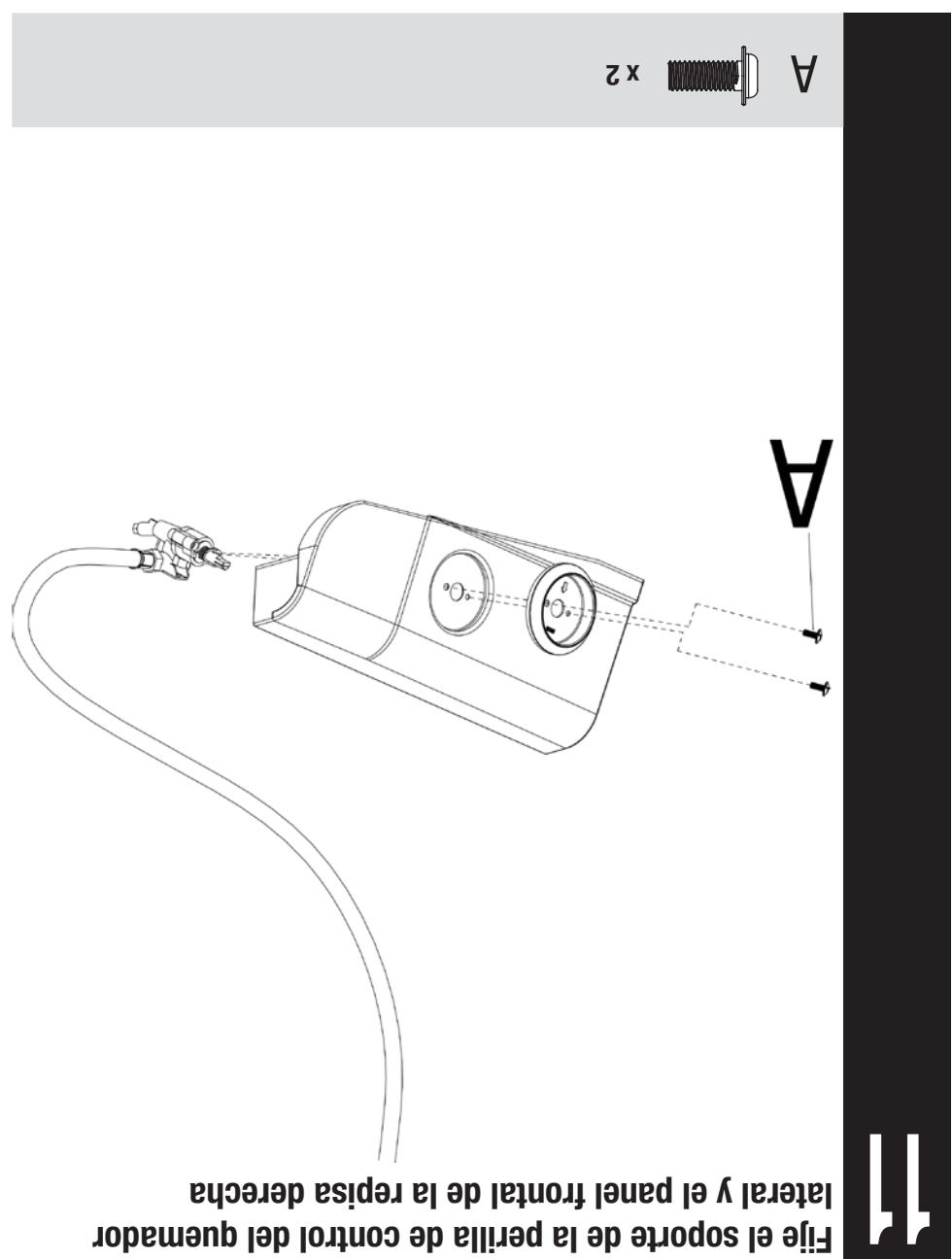
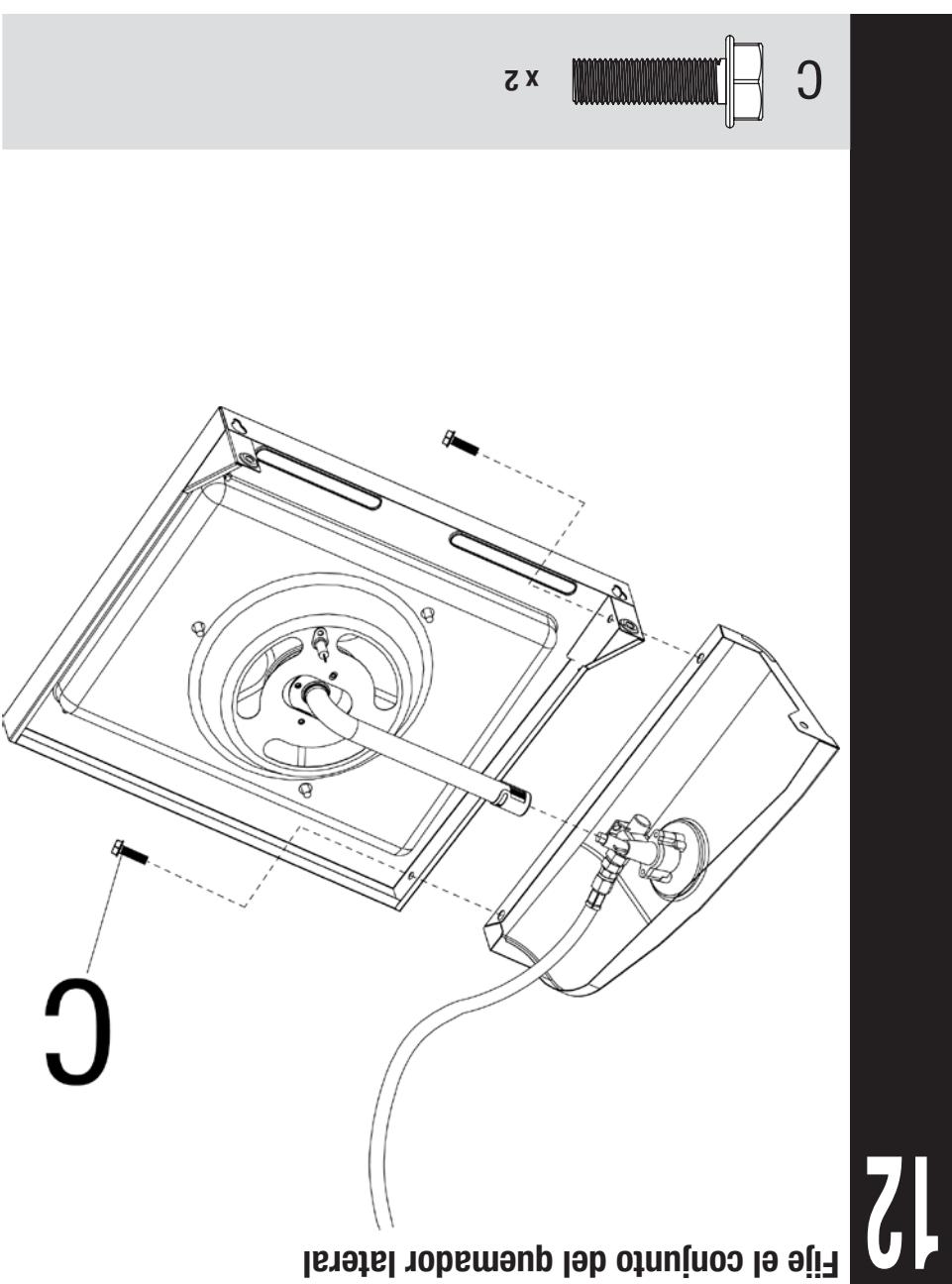


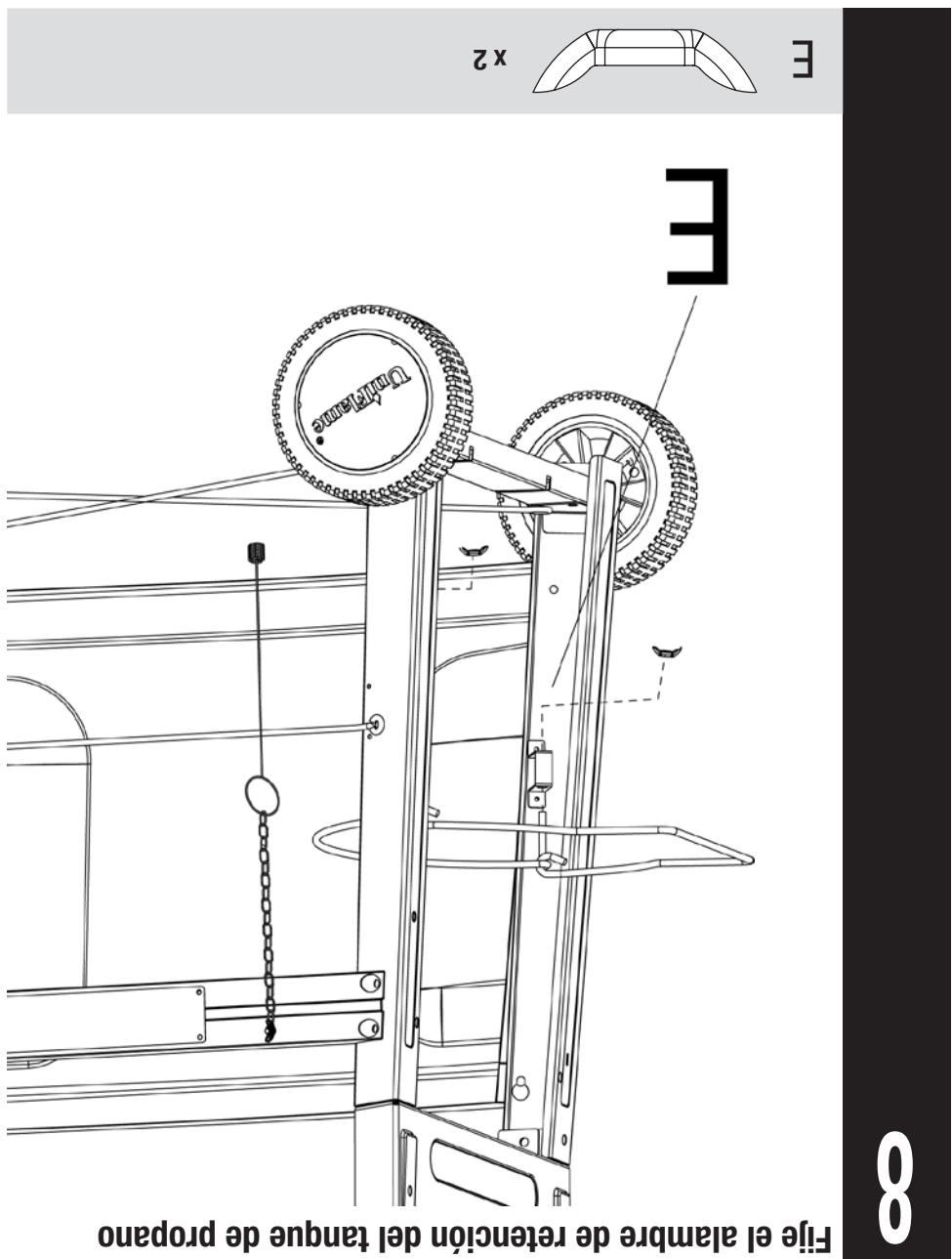
Fixe la repisa izquierda



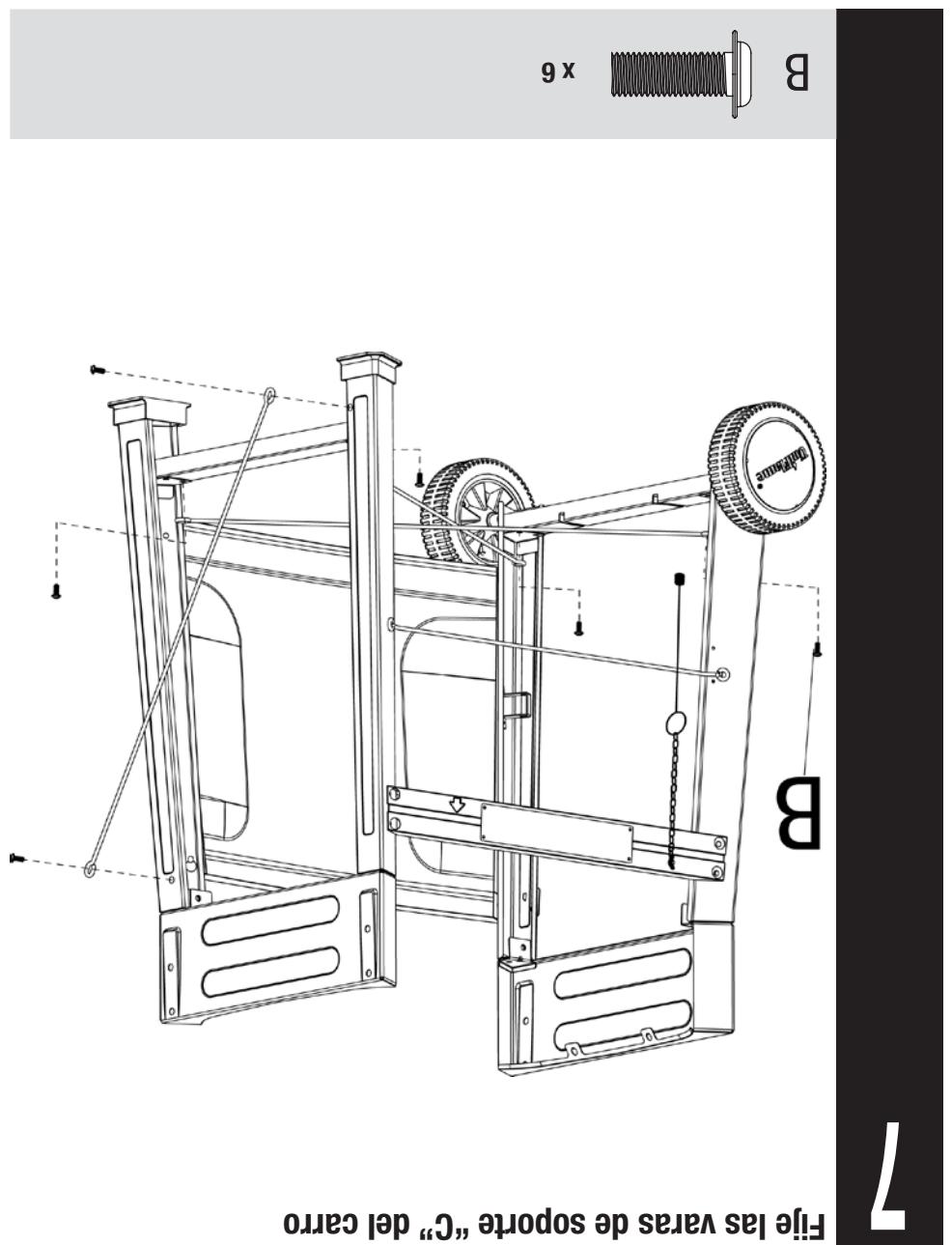
Arme la repisa izquierda

Instrucciones de armado (Continuación)

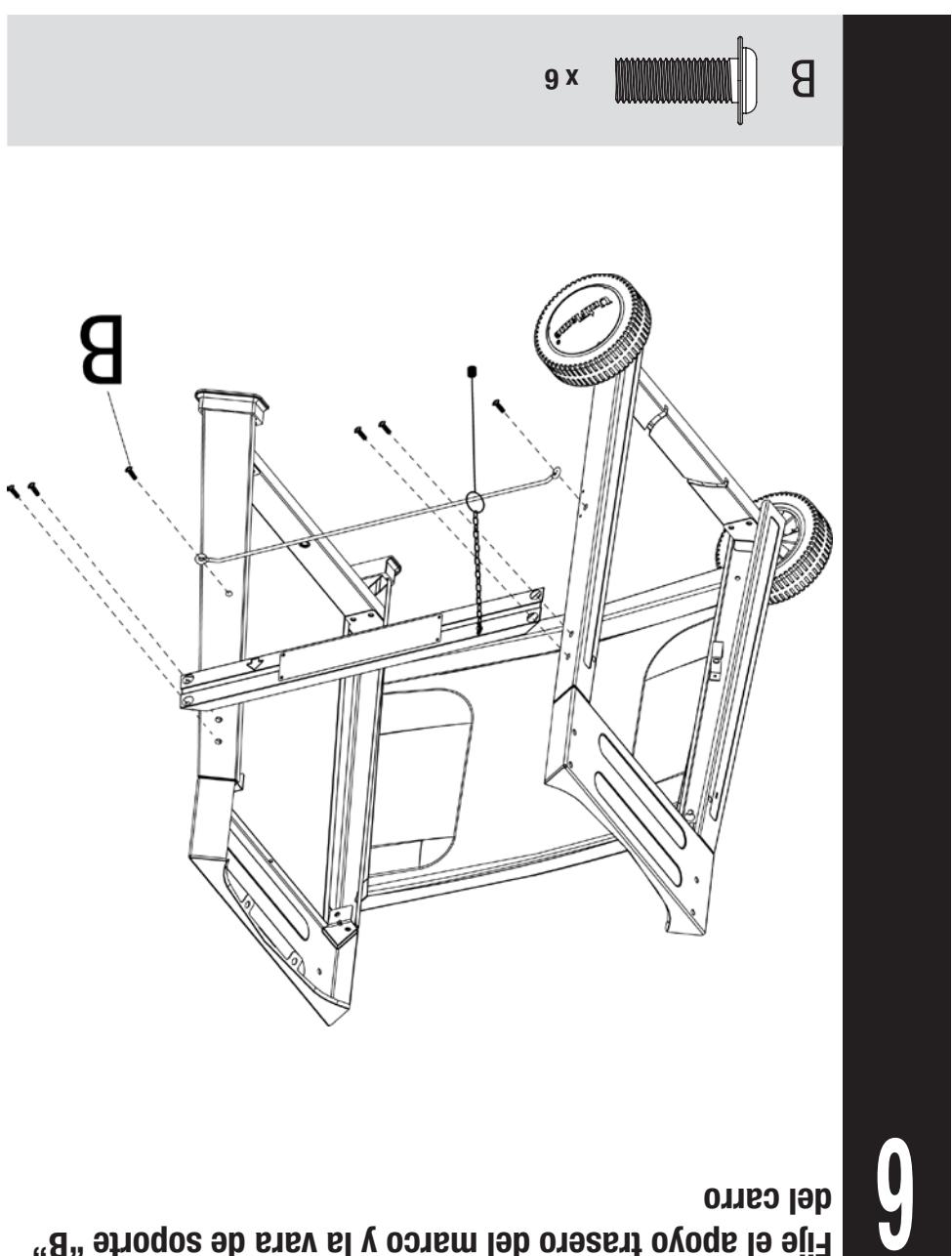




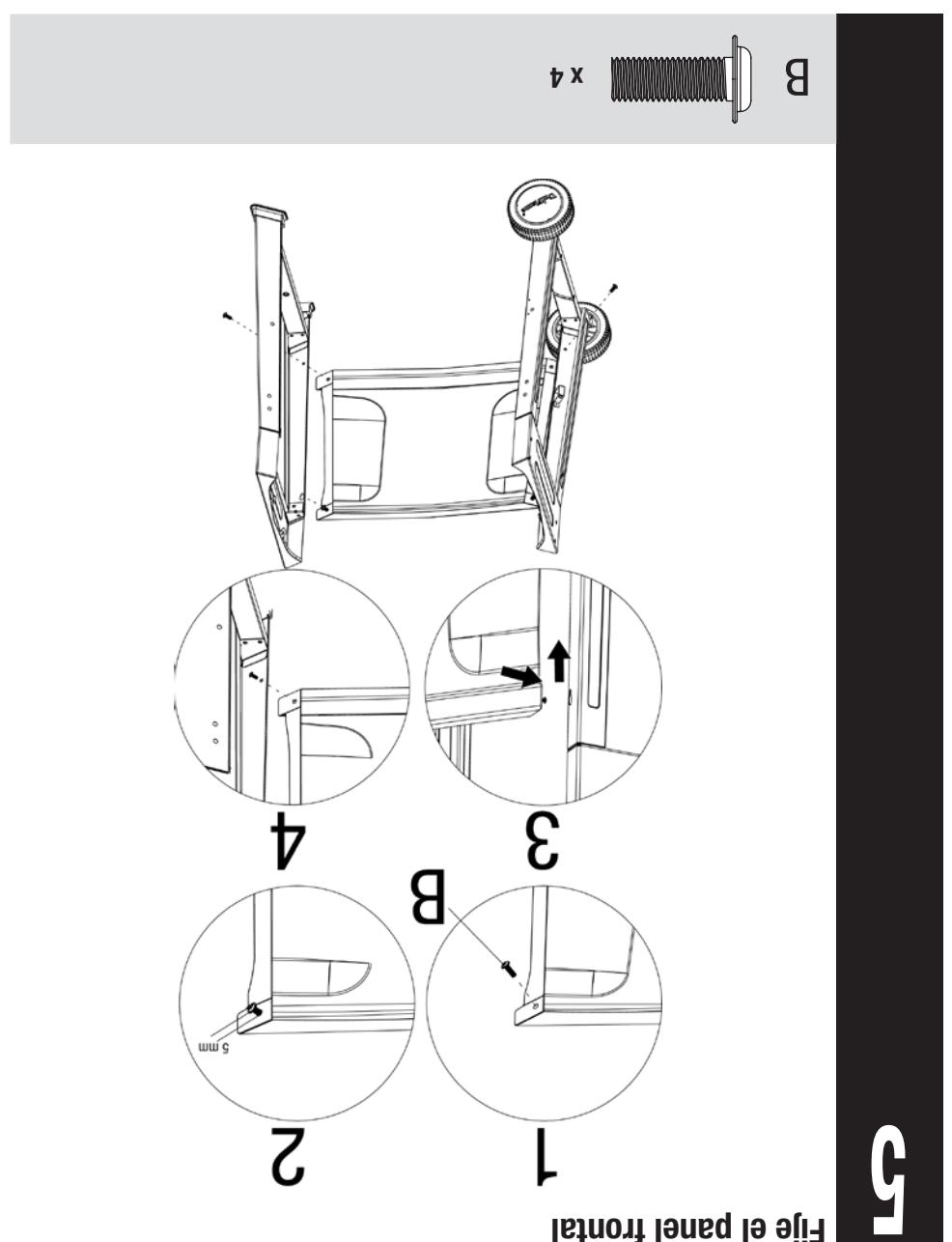
8 Fije el alambre de retención del tanque de propano



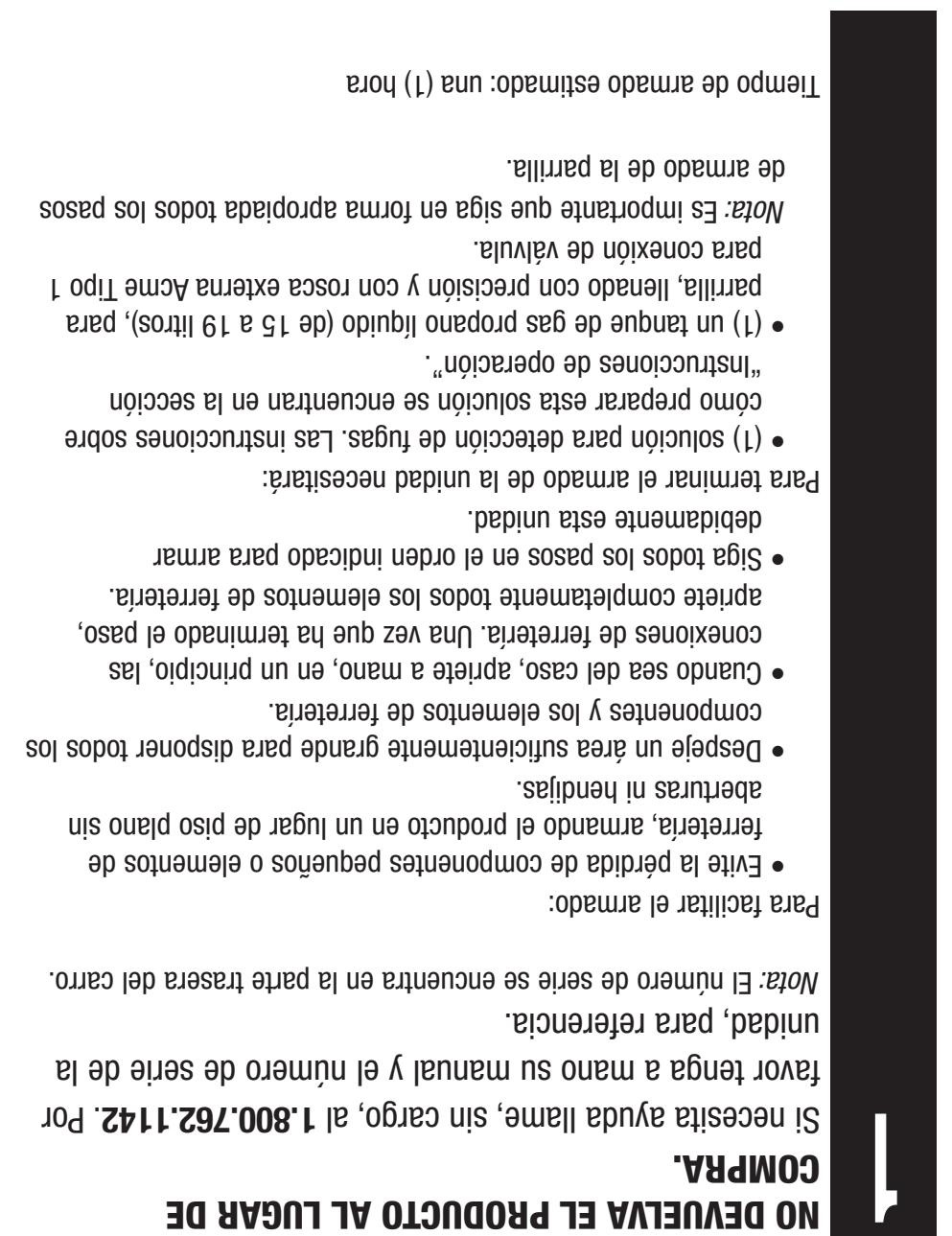
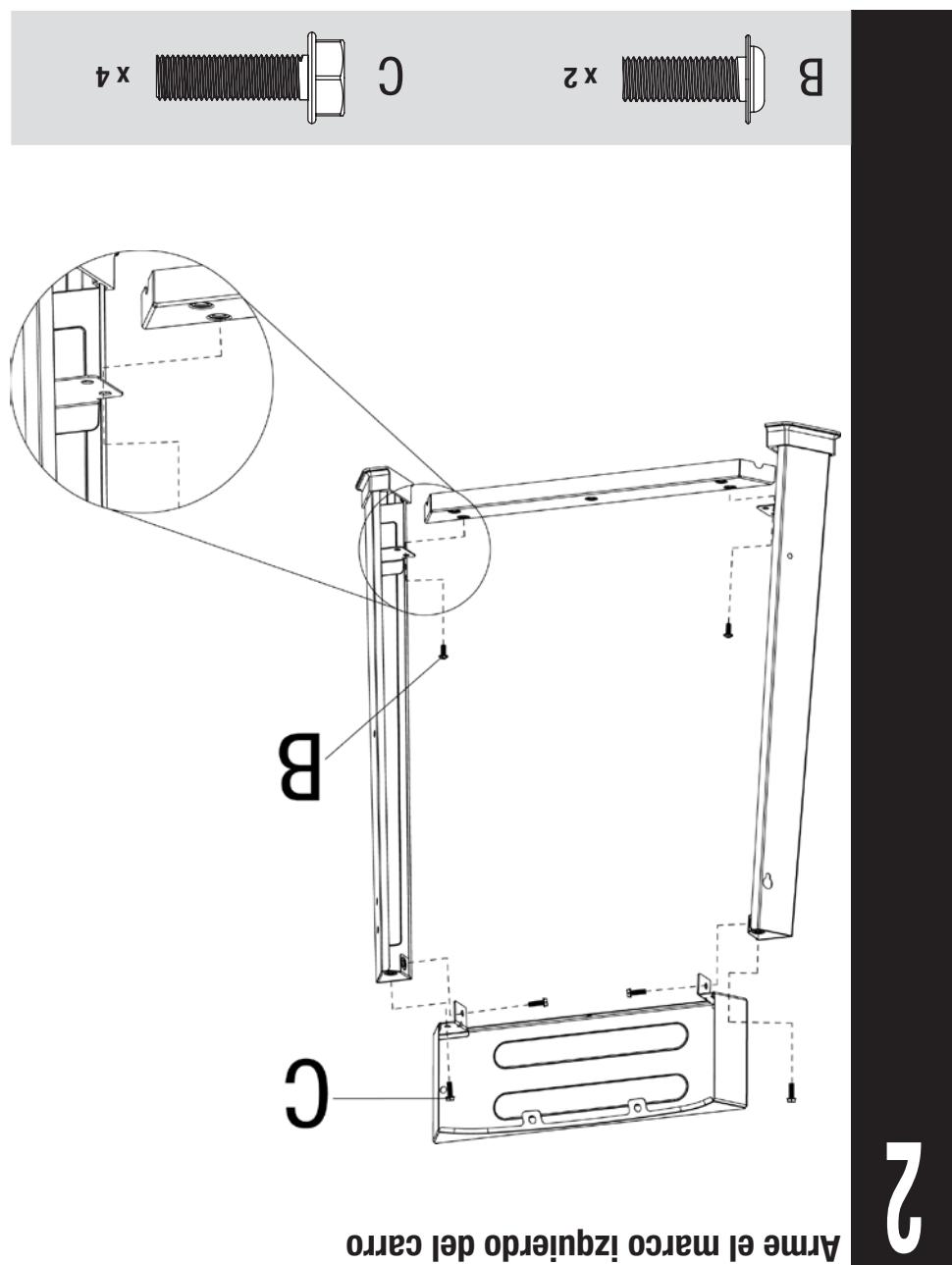
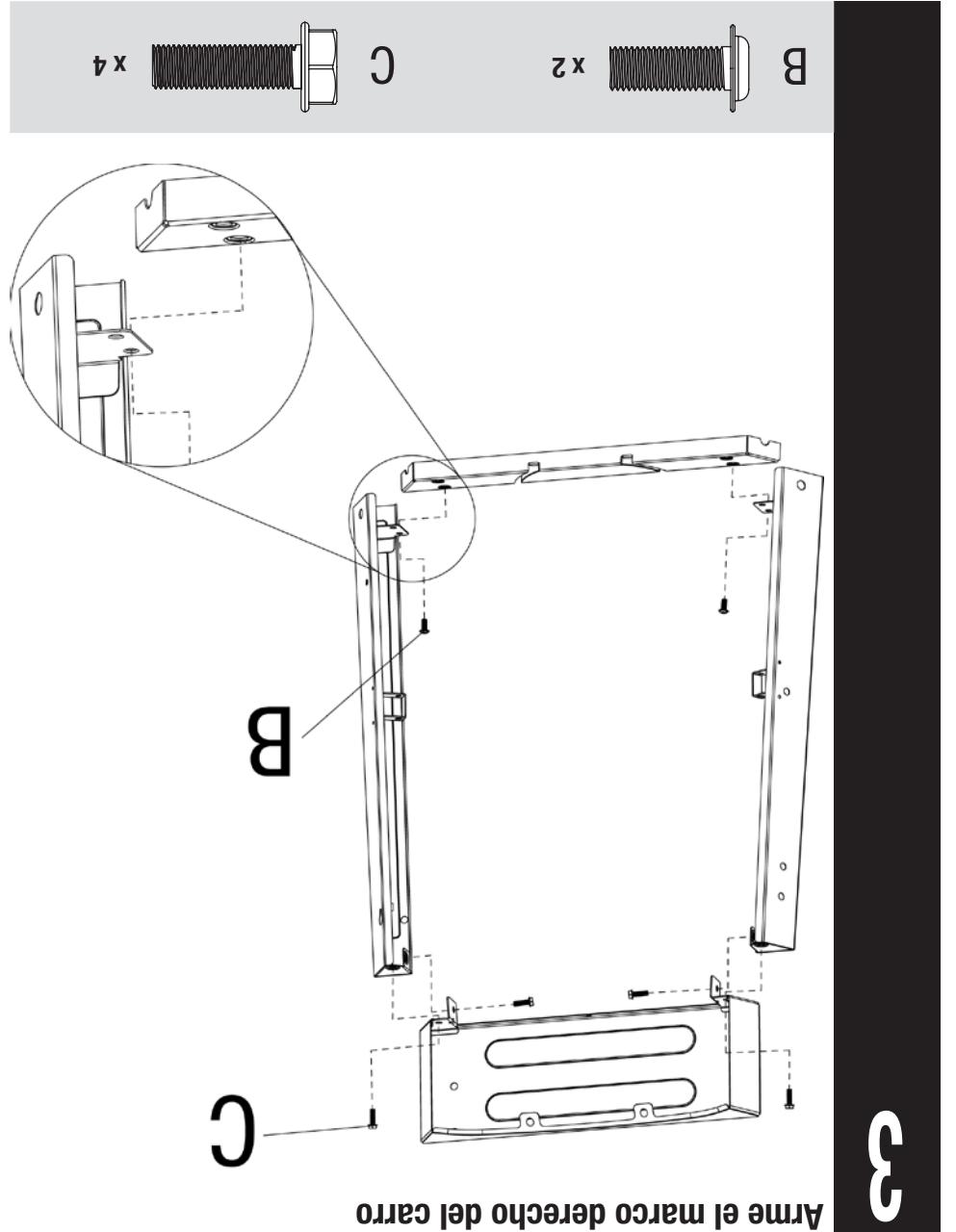
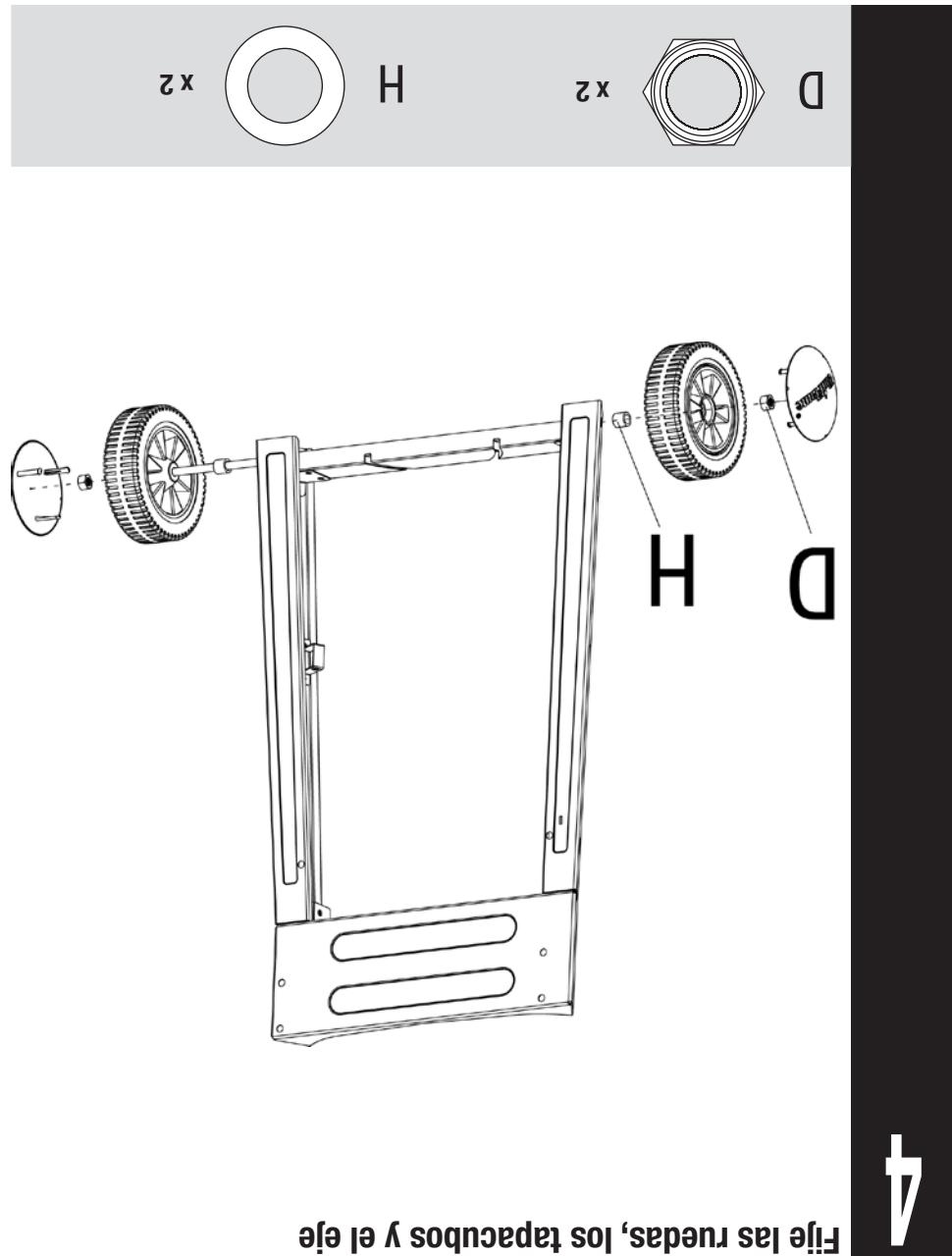
7 Fije las varas de soporte "C" del carro



6 Fije el soporte trasero del marco y la vara de soporte "B"



5 Fije el panel frontal

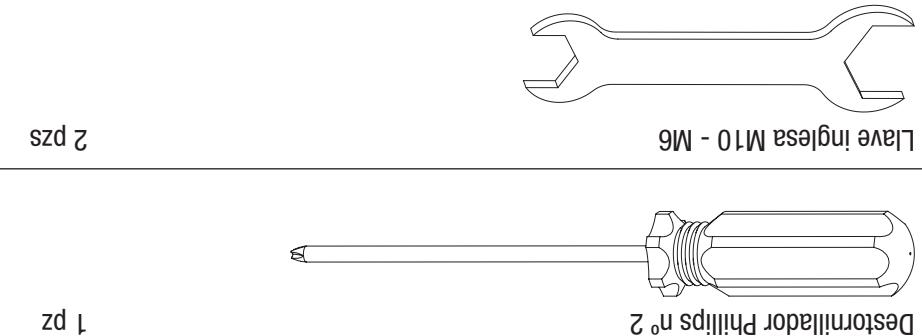


Parilla de gas propano para exteriores, modelo no. GBG920W1

Instrucciones de armado

UltiLame®

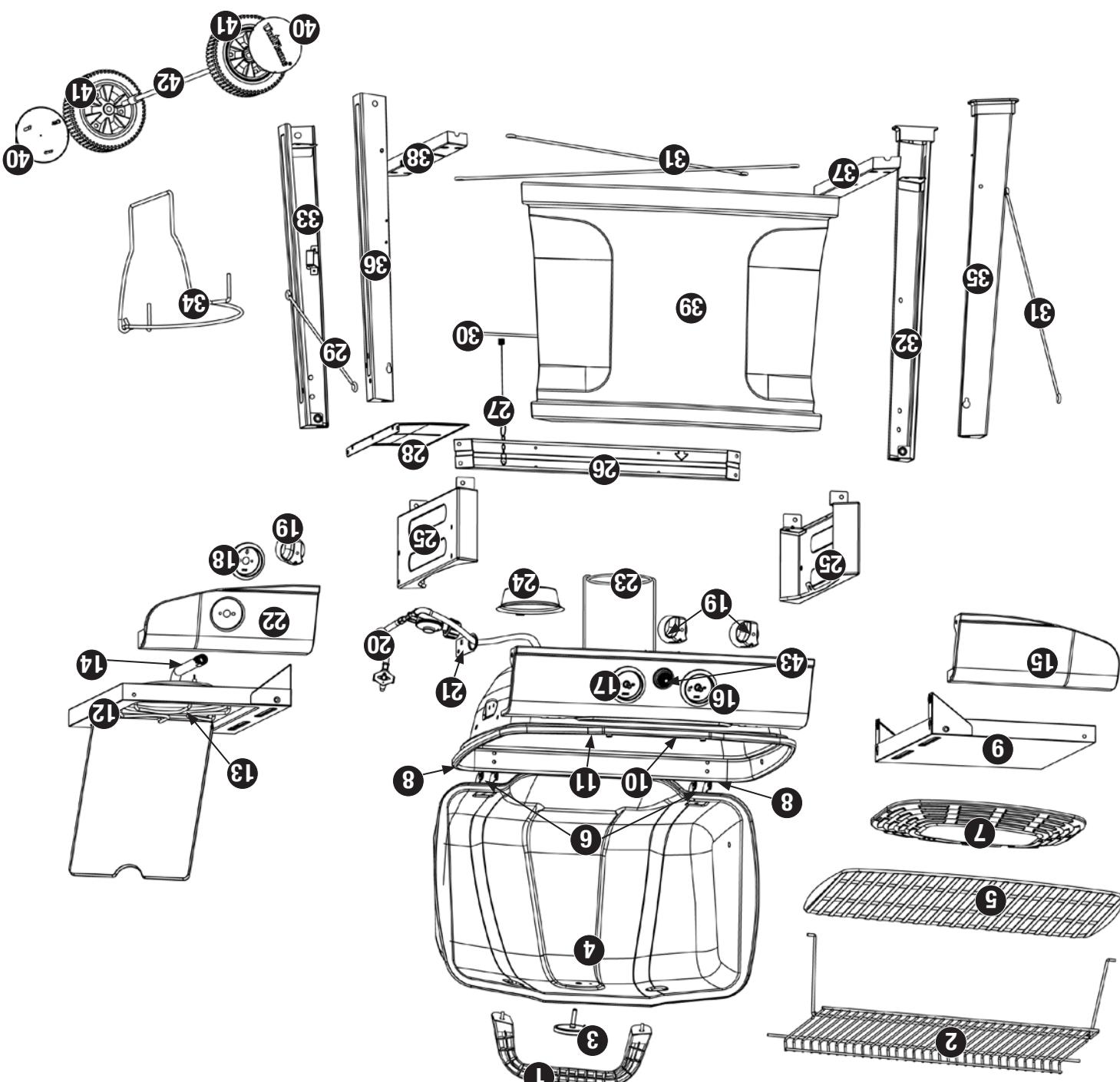
Elementos de ferretería



A	Tornillo	Phillips de cabeza abombada, galvanizadas, M4x10	2 pzs	
B	Tornillo	Phillips de cabeza abombada, galvanizadas, M4x16	30 pzs	
C	Permo	Niquelado, de cabeza hexagonal, M6x16	20 pzs	
D	Tuerca	Galvanizada, M10	2 pzs	
E	Tuerca de mariposa	Galvanizada, M6	4 pzs	
F	Arandela	Galvanizada, Ø6,4	6 pzs	
G	Arandela de cierre	Galvanizada, Ø6,4	6 pzs	
H	Espaciador de caucho	Ø10,5 x Ø17,5 x 6	2 pzs	I Pila AA

1	Manija de la tapa	55-09-132		
2	Rejilla de calefacción	55-09-149		
3	Registro de temperatura	55-07-358		
4	Carcasa de la rejilla	55-09-125		
5	Parilla de cocción	55-07-310		
6	Bisagra superior (2)*	55-09-147		
7	Placa de calefacción	55-07-319		
8	Bisagra inferior (2)*	55-09-117		
9	Rejisa izquierda	55-09-130		
10	Quemador principal izquierdo	55-09-118		
11	Quemador principal derecho	55-09-119		
12	Rejisa derecha	55-09-141		
13	Rejilla del quemador	55-09-145		
14	Quemador lateral	55-09-143		
15	Panel frontal de la rejisa	55-09-131		
16	Soporte de la rejilla del quemador principal	55-09-134		
17	Soporte de la rejilla del quemador principal del quemador lateral	55-09-144		
18	Soporte de la rejilla del quemador lateral	55-09-122		
19	Perilla de control (3)	55-09-122		
20	Regulador manguera*	55-01-084		
21	Conexión GCC	55-13-827		
22	Panel frontal de la rejisa	55-09-142		
23	Soporte de la taza para la grasa	55-07-316		
24	Taza para la grasa	55-07-315		
25	Apoyo superior del marco (2)	55-09-148		
26	Apoyo trasero del marco	55-09-137		
27	Vara de encendido*	55-07-331		
28	Placa de protección resistente al calor para el tanque de propano	55-08-410		
29	Vara de soporte "A" del marco del carro	55-09-120		
30	Vara de soporte "B" del marco del carro	55-09-121		
31	Vara de soporte "C" del marco del carro	55-07-313		
32	Plata trasera izquierda	55-09-129		
33	Plata trasera derecha	55-09-140		
34	Alambre de retención del tanque de gas propano	55-09-133		
35	Plata delantera izquierda	55-09-127		
36	Plata delantera derecha	55-09-138		
37	Apoyo inferior izquierdo del marco	55-09-128		
38	Apoyo inferior derecho del marco	55-09-139		
39	Panel frontal	55-09-124		
40	Tapa cubo (2)	55-07-320		
41	Rueda (2)	55-07-363		
42	Eje	55-07-301		
43	Botón de encendido*	55-07-322		
	*Vene ensamblado			

Diagrama de explosión



Si necesita ayuda llame al 1.800.762.1142. No vuelve al lugar de compra. Para obtener excelentes recetas y sugerencias, visite recetas.uniflamme.com.

Lista de piezas

Algunos de los riesgos de peligro, las afecciones y las lesiones personales y hasta accidentes fatales, daños a la propiedad, daños a la salud, lesiones personales y hasta accidentes fatales.

1. NO guarde o use gasolina u otros líquidos o vapores inflamables en la vecindad de esta unidad o de cualquier otro aparato.
2. Un tanque de propano líquido que no este conectado para su uso no se debe almacenar cerca de este o cualquier otro aparato.

1. Cierre la entrada de gas al aparato.
2. Apague cualquier llama activa.
3. Abra la tapa.
4. Si el olor persiste, llame inmediamente a su proveedor de gas o al departamento de bomberos.

PELIGRO

Parilla de gas propano para exteriores, modelo no. GBG920W1

